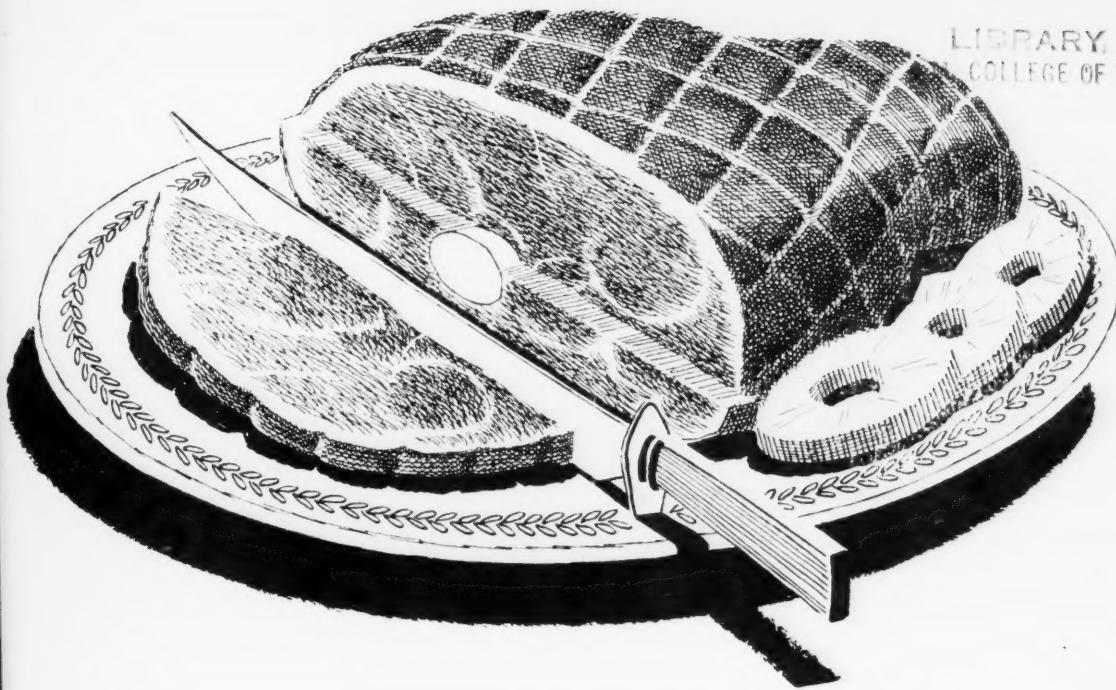


JULY 17, 1954

THE NATIONAL *Provisioner*

Leading Publication in the Meat Packing and Allied Industries Since 1891



For hams with consistently superior flavor!

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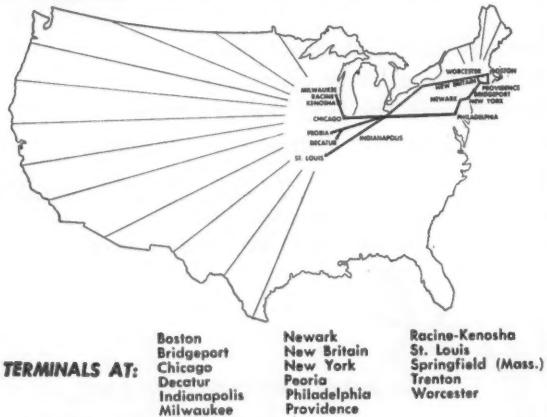
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THE NATIONAL



Provisioner

VOLUME 131 JULY 17, 1954 NUMBER 3

CONTENTS

The Industry's Service	11
Push Beef-and-Vegetable Sales	11
New Venture for Small Town Plant	12
Operations—	
Link, Smoke Franks on Steel Reel	17
Tough Cleaning Tasks Made Easy	18
Merchandising Trends and Ideas	22
Research Uncovers New Facts About Meat ..	33
The Meat Trail	27
Becwar Packing Doubles in Size	38
Packers Make Gains in Safety Contest	38
Classified Advertising	62

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DAILY MARKET SERVICE

(Mail and Wire)

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THE NATIONAL PROVISIONER

DAILY MARKET SERVICE

ANNUAL MEAT PACKERS GUIDE

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THE NATIONAL

PROVISIONER

VOL. 131 NO. 3

JULY 17, 1954

The Industry's Service

The PROVISIONER'S DAILY MARKET AND NEWS SERVICE has been variously described by the uninformed as a "buyers' sheet," a "sellers' report," a "big packer publication" and a "small packer report."

As a matter of fact it is none of these; it is an independent price reporting service for the entire meat industry. The DMS is owned and operated by The National Provisioner, Inc., and no part of that corporation is owned or controlled by any organization or group in the meat field.

The "yellow sheet" has never served the interests of one segment of the industry; instead, it has endeavored to supply all with the impartial and accurate information so vital to intelligent operation and informed competition. We believe its growth in a quarter of a century from a handful of subscribers to a national industry-wide readership constitutes good proof that the publication has given its readers what they paid their dollars for—accurate and unbiased market facts.

The degree to which a market report is "representative" depends on one factor other than the efforts of its staff. This is the factor of cooperation by buyers, sellers, brokers and others in supplying the editors with honest information about the transactions which take place hourly and daily. Happily, most of the principals in the meat business do recognize the overall value of mutual cooperation and do volunteer the facts or make them available to DMS staff members.

In closing this series of editorials, we repeat a statement from last week's installment:

As a thermometer measures the temperature, so does the DMS reflect the price levels; it's up to the reader to use the information to his best advantage.

News and Views

Meat and Vegetable industry leaders joined forces this week to move the unusually plentiful supplies of beef and vegetables in prospect for this fall. They agreed at a Chicago meeting to center efforts on a nationwide beef-and-vegetable campaign from September 30 to October 9, featuring economy combination dishes such as beef stews and pot pies.

The beef stew promotion will be followed by special campaigns to boost consumption of hamburger and pot roast. Tentative schedules for the latter drives, set up so all interested groups can plan their product advertising and promotion activities to coincide, are: Hamburger, October 14-23; Pot Roast, October 28-November 6, and Hamburger (again), November 11-20.

Representatives of food distribution industries and the National Restaurant Association pledged full merchandising support to the drives, coordinated by the American National Cattlemen's Association. Also cooperating will be the National Live Stock and Meat Board, the American Meat Institute and the USDA. The United Fresh Fruit and Vegetable Association and the Vegetable Growers Association will participate in the beef stew campaign. Hamburger, sausage and canned meat also will be promoted extensively by meat industry, restaurant and grocer groups before the official kick-off date for the concentrated drive.

Ninth Annual Meeting of Western States Meat Packers Association next year will be held on February 15, 16, 17 and 18 in the Palace Hotel, San Francisco, the board of directors decided at its meeting late last week. The directors also elected T. G. Sinclair, Carstens Packing Division of Hygrade Food Products Corp., a director to succeed Thomas Carstens, who has resigned. In other action the board approved the draft of a bill to be introduced in the California legislature next year which would allow packers to recover funds spent on cattle condemned as unfit for human consumption, and adopted a uniform loss and damage claims proposal to be submitted to the Western Trunk Line Railroads for consideration. Next meeting of the board will be September 17 at the Biltmore Hotel in Santa Barbara, Calif.

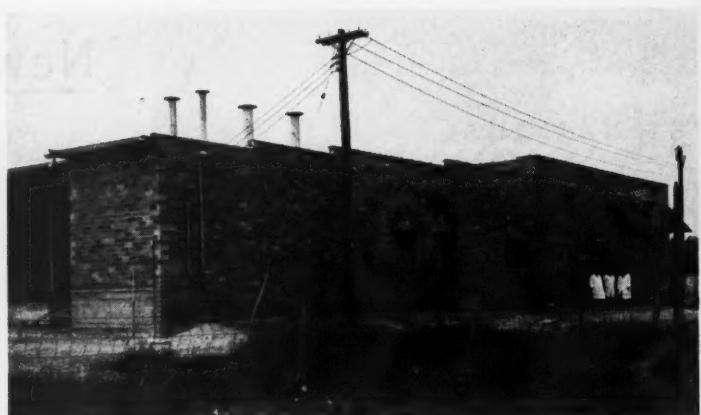
Appetite appeal is the all-important factor considered by the American homemaker when she goes shopping for meat, according to the National Live Stock and Meat Board, based on the results of a survey conducted by its field staff among thousands of homemakers in six representative cities. The women were asked which of the three factors—"ease of preparation," "price per pound" or "appetite appeal"—influenced them most when buying meat.

Fifty-seven per cent voted for "appetite appeal"; 36 per cent said that the price per pound was of greatest influence, and about 7 per cent voted for "ease of preparation." In another phase of the survey, 74 per cent of these same homemakers were found to believe correctly that the nutritive values were about the same for economy cuts of meat and higher-priced cuts.

A Bill Authorizing the Disposal abroad of about \$1,000,000 in U.S. agriculture surpluses over the next three years has been signed into law by President Eisenhower. The President said the bill (S 2475) will "lay the basis for a permanent expansion of our exports of agricultural products, with lasting benefits to ourselves and peoples in other lands." The CCC surpluses are to be sold to friendly nations for foreign currencies, which then could be spent for various programs favored by the U.S.



J. E. Ness, president; William Ness, manager, and Walt Zak, sales manager, in front of plant.



OVERALL view of plant. Lighter brick shows extent of sausage-cooler addition.

New Venture for Small Town Plant



SAUSAGE MAKER Emil Distel inspects stuffing cock on new equipment in complete new sausage manufacturing room.



IN THE CURING room pumped hams are finished off with hand rubbing and placed in wooden bins to cure.

BACK in 1920 J. E. Ness, a senior teamster for one of the large meat packers, had the opportunity to drive a new fangled motor truck then being introduced to branch house delivery operations. Temerity caused him to decline.

He soon regretted his lack of boldness for the teamsters were paid on a tonnage basis. On heavy Friday and Saturday deliveries the "motorized wagon" made four to five trips for every one made by Ness with his "reliable dobbin."

The lesson was well taken. In 1921 Ness had the opportunity of entering the butcher business in partnership with his brother in the small town of North Judson, Indiana. He left the security of his teamster job and learned the skills of over-the-counter selling.

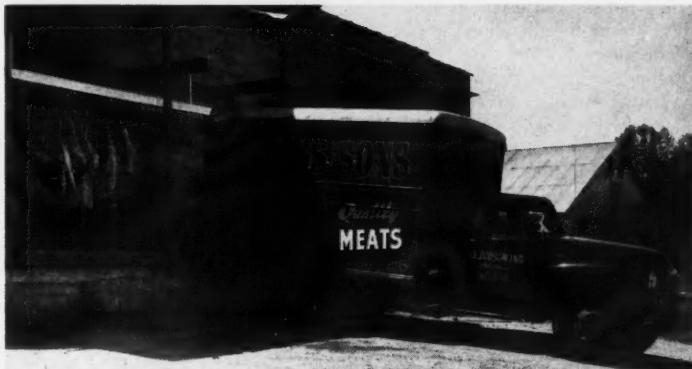
Ness reminisced about the art of retail butchering, in terms of selling stock available and still retaining a pleased customer, and noted that this art is vanishing.



HAMS ABOUT to leave instrument-controlled smokehouse are inspected by Walt Zak.



dition.
WELL LIGHTED, dry and airy, new livestock building provides modern facilities for holding and feeding cattle until they are ready for slaughter.



NESS' TRUCK IS LOADED for delivery run. Plans call for enclosing of this dock and construction of a new one at rear of plant.

The butcher shop passed into Ness' control when his brother died. In 1928 he built a small slaughter plant on the outskirts of town. The plant was rebuilt in 1947 when his son, William, and son-in-law, Walt Zak, returned from the service and the firm became J. E. Ness & Sons. The kill was stepped up to 25 head of hogs and 125 head of beef per week. Young Ness became plant manager and Zak sales manager.

In the past year a new addition housing complete sausage manufacturing, processing and chilling facilities, has been constructed. Ness said the firm had expanded to the point where it became necessary to utilize various fancy meat products and push an occasional slow moving cut to retain farmer good will. He reasoned that a small kitchen of about 15,000 lbs. per week was both a necessary and an economical supplement to the firm's slaughtering operations.

The sausage line is expected to supplement fresh meat sales in the community. Original plans call for

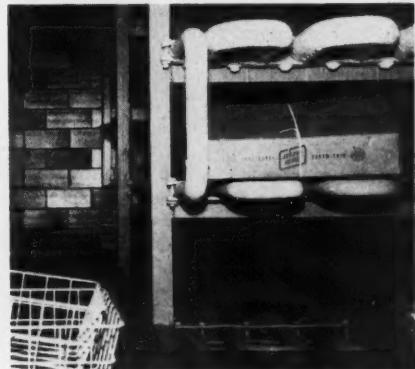
production of a limited number of basic items such as frankfurters, bologna and fresh pork sausage.

Fresh meats, particularly beef, are the mainstay of the firm's business, according to Walt Zak. Aggressive selling is the keynote of his sales program. Even with the limited number of head slaughtered per week, the firm has its own three grade grading system. The grades are Supreme, Excellent and Economy. Zak said that a price differential can be obtained from the retail trade if quality standards are adhered to rigidly and there is no effort to grade upward just to fill an order for a grade better than the cooler might contain at the moment. If he gets the benefit of lower prices on the lower grades, the retailer will pay the normal premium for the better grades, Zak asserted.

In delivery operations, Ness said, the firm pays its drivers on a tonnage percentage. This has paid off, not only in terms of better service for the customer, but also in greater sales for the firm. The driver in the ar-



BEEF QUARTERS are selected for plant grading by Zak and young Ness.



VIEW OF direct expansion pipe coil rack used to freeze product in sharp freezer.

rangement has personal incentive to do a good job. He'll take the time to place the product properly in the butcher's cooler and will be alert to selling more product.

The new addition, constructed of glazed tile, has a sausage kitchen equipped with a Chop-Cut, mixer and stuffer furnished by Cincinnati Butchers' Supply Co. The equipment, along with the Koch stuffing table, is aligned alongside one of the glazed tile walls to permit orderly movement of product through this manufacturing cycle.

The sausage department has been connected with the main cooler in which product is held and boned and the department also extends into the smoking area.

The plant has two, three-cage houses which are heated and smoked by a Koch Smoke Tender unit. Completely automatic, the units provide the desired temperature and smoke. The house has Minneapolis-Honeywell controls.

Flanking the sausage manufactur-

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SETTING ON smoke-heat generating unit is adjusted by Emil Distel.



JOSEPH HOMAN, plant engineer, adjusts setting for packaged refrigeration units.



OFFICE MANAGER Edna Dolezal makes recapitulation of sales tickets.

ing room is a series of coolers including a room equipped with a Griffith pickle pump scale, a smoked meats cooler and a blast freezer of 15,000 lbs. capacity.

In the curing room the firm racks its pumped product and finishes the cure with hand rubbing. William Ness said this procedure, while requiring more plant space for a given volume, assures a uniform cure for product.

In its blast freezer, installed by York, the firm uses banks of direct expansion piping to form a shelving on which to hold and freeze product very rapidly. While product can be moved into the freezer through Butcher Boy doors with which the various coolers are equipped, there also is a package door through which boxed or wire basket lots of product can be removed

with lesser heat loss to the freezer. The piping can be defrosted in alternate rows through utilization of hot compressor gases.

The other refrigerated rooms are equipped with Busch unit coolers.

To augment the refrigeration needs of the expanded operation, the plant installed three additional York package units with a total capacity of 13 tons. Ness also has added a 75-hp Econo Therm packaged gas-oil fired boiler for the additional steam demands.

The wall insulation of the new addition is Palco wool in a 4-in. thickness. Ceilings and floor have 6 in. of cork insulation. In its newly installed refrigeration and smoking equipment room the firm uses Zeolite for insulation because of the products'

weight and fireproof properties.

Within the past year Ness also has constructed an aluminum sheeted livestock holding barn with a capacity of 250 head of beef. The highly reflective building material and an attic keep the barn cool and permit normal holding and resting of animals before slaughter. Floors are concrete, drained and water is piped in. The barn allows management to buy livestock well in advance of slaughter, a necessity when a plant depends on a local area for its livestock supply.

Future plans call for enlargement of the front loading dock and inclusion of rendering facilities. E. J. Ness is confident that the willingness to venture, coupled with a sound knowledge of work day experience, will assure the firm steady progress.

Field Research Program

On Meat Type Hogs Set

The U. S. swine industry, in recognition of a continuing problem of surplus fats and an increasing demand of shopping housewives for leaner pork, is launching a field research program this year to develop methods for identifying superior swine breeding stock, the U. S. Department of Agriculture reported recently.

This decision was reached in a meeting at Urbana, Ill., attended by USDA and state college personnel, representatives of the swine record associations and of the American Meat Institute. The program will be carried on cooperatively by these groups as part of an overall swine improvement program.

Under the projected program each breed record association will be represented by four purebred herds. Selection will be on the basis of breeders' interest and willingness to cooper-

ate for two years, number of animals available in the herd, availability of scales, and location. Pigs will be weighed, graded for conformation, fatness and backfat thickness on the live hog at 180-230 lbs. (Backfat thickness is highly correlated with changes in carcass quality of individual hogs.) Work will involve barrows, gilts and boars, because sex influences backfat thickness.

At least five hogs from each herd will be slaughtered in order to obtain reliable carcass data. Records will be analyzed to determine variations in backfat thickness and usefulness of the measurement as a prediction of carcass merit. Carcass measurements of the sample slaughtered hogs will be made available by cooperating packers and marketing agencies. Observations in the second year of the program will be made to determine usefulness of the measurements in a breeding program. Records will be available to cooperating breeders.

MIB Memorandum No. 205

On Beef Curing Pickle

A new MIB Memorandum, No. 205, dated July 1, permits the adding of ascorbic acid or sodium ascorbate to the curing pickle for beef briskets and other beef cuts in amounts not to exceed 7½ oz. of ascorbic acid or sodium ascorbate to 100 gallons of pickle. Marking and labeling to show the addition of these materials will not be required.

Armour Plant Struck

Armour and Company's Chicago plant was idled Tuesday and Wednesday by a strike of 4,000 production workers. The strike, which got underway Monday when 1,000 left their jobs, was the result of a dispute between the company and Local 347, United Packinghouse Workers of America, CIO, over the work loads of oilers in the company's power plant.



NEW SELLING INGREDIENT FOR YOUR LUNCHEON MEATS...

Milprint self service pak!

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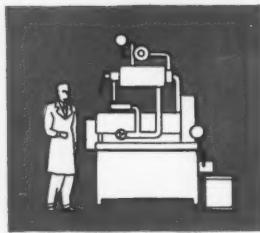
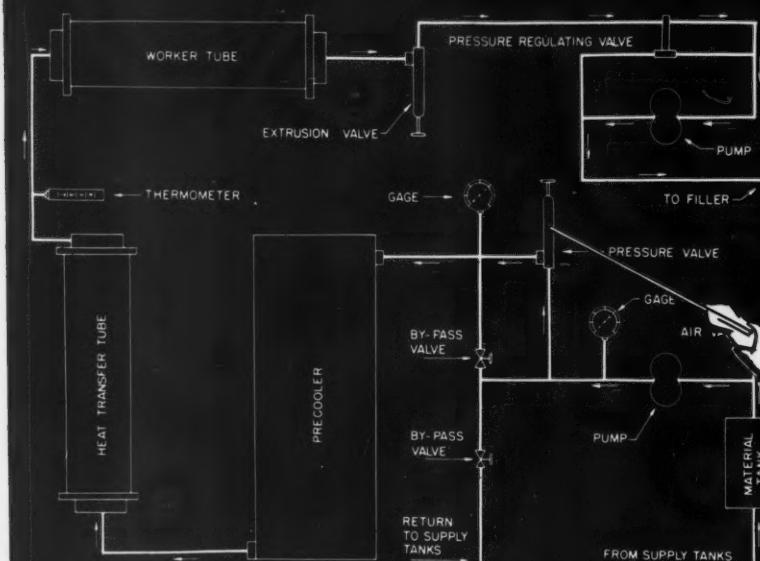
Artwork and plates for these Self-Serviice Pak cards are available at nominal cost on a restricted territory basis. Write for samples and details.

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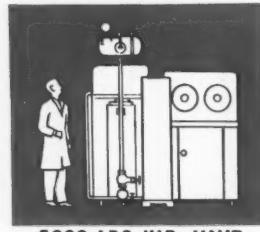
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Flow diagram for system using 5000 lbs.
per hour VOTATOR Lard Processing Unit



3000 LBS./HR. UNIT



5000 LBS./HR. UNIT



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CONTINUOUS . . . ENCLOSED. The equipment operates on a continuous basis. It provides a completely enclosed system . . . excludes moisture and contamination to assure a *more stable, rancid-free* lard.

AUTOMATIC CONTROL. Pressure, temperature and aeration are controlled exactly as preset. This assures strict uniformity . . . run after run and eliminates spoilage waste. Output can be raised or lowered with no impairment of product quality.

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The **GIRDLER** Company
A DIVISION OF NATIONAL CYLINDER GAS COMPANY
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Operations



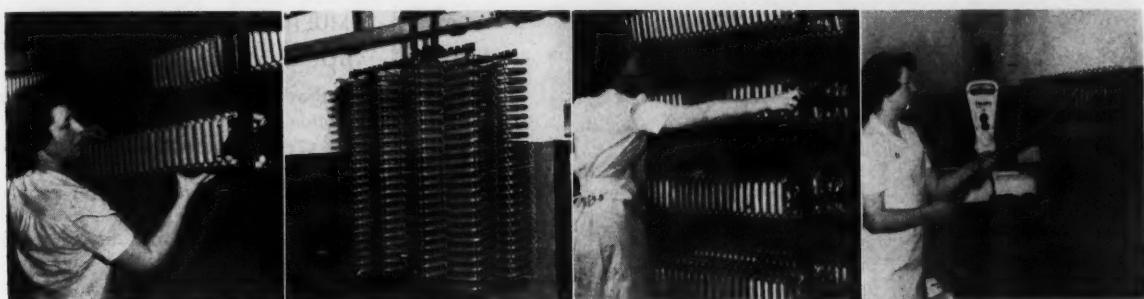
REEL is placed in stand . . .

READY to make first link . . .

ROTATE reel, insert, twist . . .

SNUBBING the empty end . . .

Link and Smoke Franks on Stainless Steel Reel



PLACING "Twistick" on cage . . . SPACE saved by vertical hang . . . COMPLETE processing on reel . . . UNWINDING franks from reel . . .

A FOUR-CORNERED reel of stainless steel wire which does two jobs — speeds hand linking of frankfurts in artificial casings and acts as a vertical or horizontal smokestick — is being employed by a number of West Coast and some midwestern processing plants.

"Twistick" was developed by A. L. Harman of Port Angeles, Wash., in his own meat processing plant and its use is demonstrated by Miss Marjorie Stovall of his staff who has hand-linked as high as 700 lbs. per hour with the unit.

The reel is 42 in. long to fit the conventional smokehouse cage. In sectional view (see first photo) the reel is cross shaped and stainless steel wire bent in rigid loops and eyelets runs longitudinally from the point of one end cross to the other to form the linking frame.

In linking the "Twistick" is placed so that its square hubs rest in V-shaped bearings on a collapsible metal stand. A knot is tied in the end of a length of stuffed casing and the knot is placed in the end eyelet of the top-most horizontal wire.

With the operator's left arm resting

on the reel, a slight push makes the reel rotate to bring the next row of eyelets into top position. (The square hubs hold the reel in position.) The operator uses the index finger of her left hand to guide and press the wiener into the eyelet; the stuffed casing is held in the right hand about 7 in. below the uppermost row of eyelets and is given a full twist of the wrist at the linking point.

The operation of turning the reel, inserting the casing at the eyelet and twisting (left at one eyelet and right at the next) is continued until the reel is full and a short length of unfilled casing is wrapped around the end eyelet.

The linked frankfurts on their reel are then hung on the smokehouse cage. The sausage remain on the "Twistick" during smoking, cooking and cooling. The reels can also be hung vertically on any cage for an important gain in smokehouse capacity, avoidance of unsmoked spots and a straight wiener. Sausage can be stored on the reel without shrinking or wrinkling.

The stainless steel reel is said to be easy to clean and maintain and simple for the worker to understand and operate.

square hubs moving on the round bracket bearings create enough vibration to untwist the casing and expedite peeling.

Each "Twistick" holds 12½ lbs. of 27 mm. frankfurts. Reels are available for turning out 4- and 5-in. links and also for various sizes of cellulose casings.

Users of the new linking aid report their operators have attained production rates of over 400 lbs. per hour after a few days experience, while inventor Harman states that it is relatively easy to turn out 500 lbs. per hour.

The inventor points out that use of the device results in even smoking because of the uniformity of spacing, and also achieves links of uniform length, a gain in smoke cage capacity, avoidance of unsmoked spots and a straight wiener. Sausage can be stored on the reel without shrinking or wrinkling.

The stainless steel reel is said to be easy to clean and maintain and simple for the worker to understand and operate.

(More Operations on Next Page)



BRUSH CLEANS rust from hoops, then tierces are showered.



Tough Cleaning Tasks Made Easy



MOLDS AND SMOKESTICKS are cleaned with detergent and rubbing pads.



EQUIPMENT cleaning within the meat plant is a many sided operation. The tools, the detergent and the techniques will vary with the product, equipment and usage.

At the M. Rothschild & Sons, Inc., plant, Chicago, a new power cleaning tool is used to clean equipment which formerly required tedious hand operations. J. C. O'Leary, plant superintendent, said the portable tool has saved many hours in the cleaning of tierce hoops and stubbornly pitted galvanized equipment such as sausage trucks. The unit is a tripod mounted "Clean-up Machine," made by Balmar Corp. It has a flexible, shaft-powered head onto which a nylon or stainless brush is mounted. A two-speed water and vapor-proof switch at the head powers the brush at either 1,140 or 1,725 rpm. to knock off any rust on the tierce hoops or embedded in equipment. The power requirements of the unit are light as the motor is only $\frac{1}{4}$ hp.

O'Leary states the portable power

driven brushes have been most helpful in reducing the amount of labor needed to clean items. Of course, only the hard to clean items that do not lend themselves to normal cleaning techniques are cleaned with this tool. All curing tierce hoops are cleaned with the power tool and then showered. In a like manner any metal equipment, be it a truck, mold, stick, etc., which does not respond to hand cleaning is cleaned with the tool.

(It is the opinion of this writer that a power tool might be useful for performing one of the meat industries major cleanup jobs, namely, the overhead railings in various hot carcass and chill coolers. Rust accumulation could quickly be knocked off the railing which then would be given a white oil coating. Performed on a maintenance schedule, the technique should hold to a minimum the rusting of rails.)

For normal cleanup of its molds and stainless smoke sticks the Rothschild firm uses an Oakite detergent

compound and Kurly Kate stainless cleaning pads. John Genge, curing foreman, states the equipment is soaked in the detergent compound and then the loosened, soiled material is removed readily by light hand rubbing with the cleaning pad.

Stretching the Life of Rubber Products

The following tips concerning the care and maintenance of some rubber products used in the meat packing industry were obtained through the courtesy of The B. F. Goodrich Co., Akron, Ohio. Other rubber products were covered in the NP issue of May 22, 1954.

MULTI-V BELTS

DO:

Provide enough belts of the correct section to carry the load.

Provide sufficient take-up on the drive.

Make sure sheaves are in proper alignment.

Replace badly worn or damaged sheaves.

Keep sheave grooves clean.

Keep belts free from oil and grease, and away from direct sunlight.

Provide enough clearance between belts and guards around the drive so the belts can sag a little without rubbing.

Store belts in a cool, dry, dark place.

DON'T:

Pry or force belts into grooves—release the take-up or remove the sheaves.

Tighten belts any more than is necessary to remove slack.

Use belt dressing on V-belts.

Replace only one or two worn out or damaged V-belts in a set. Replace the belts only in complete matched sets.

Use V-belts on sheaves smaller than recommended in industry standards.

Allow shock loads on a V-belt drive.

TRANSMISSION BELTING (STORAGE)

DO:

Store roll upright and off the floor, supported by a shaft through the core. Store in a cool, dark, dry place.

Keep roll tightly wrapped as re-

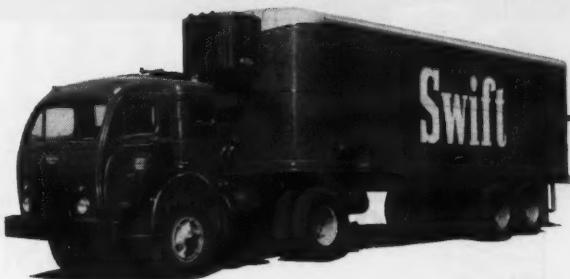
**From
Pasture to Feed Lots . . .*
Stockyards to Packer..**

White 3000 design means greater payload . . . more earning power. This White with sleeper cab permits longer trailer for extra capacity in cattle hauls from stockyards to packers and moving cattle from pastures to feed lots. This modern unit is owned by Healy Motor Lines, Fort Worth.



**Inter-Plant
and Over the road . . .***

More payload space cuts distribution cost and exclusive White 3000 functional design features cut schedule time in highway service, improve performance. This unit has refrigerated trailer, sleeper cab for long hauls.

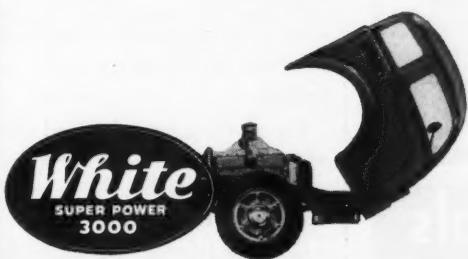


**To
Retail Outlets . . .***

City and suburban "curb" deliveries go faster at lower cost because of the White 3000 design. Low-bed frame lowers body level and reduces reaching and stretching. Saves space on the street and saves delivery time, too.



*
It's the **WHITE 3000**



No doubt about the delivery advantages of the White 3000 in the food industry. From start to finish, tomorrow's truck today saves delivery time . . . cuts delivery costs.

Find out from your White Representative how the White 3000 is tailored to your exact needs for new efficiency and economy.

There's nothing like the White 3000 for *your* business! Leaders in every industry prove it!

THE WHITE MOTOR COMPANY

Cleveland 1, Ohio

FOR MORE THAN 50 YEARS THE GREATEST NAME IN TRUCKS



REDUCE OXIDATION WASTE



with economical
dbpc® antioxidant



dbpc antioxidant is only one of the many synthetic chemicals produced by Koppers. Others include Polystyrene, Styrene Monomer, Resorcinol, Phthalic Anhydride, and Divinylbenzene.

KOPPERS COMPANY, INC.

Chemical Division, Dept. NP-7174, Pittsburgh 19, Pennsylvania



Koppers Chemicals

SALES OFFICES: NEW YORK • BOSTON • PHILADELPHIA • ATLANTA
CHICAGO • DETROIT • LOS ANGELES

ceived from the factory. Remove only enough belting for immediate needs.

DON'T:

Place roll on its side on the floor. Any moisture there will be absorbed principally by the one belt edge, resulting in a crooked-running belt.

CARE OF DRIVE

DO:

Check alignment of the pulleys. This prevents both excessive surface wear and edge damage.

Use pulleys with a face width at least 1 in. greater than the belt.

Clear away all possible obstructions that could snag the belt edge.

DON'T:

Have too high a crown on the pulleys. Maximum normal crown is $\frac{1}{8}$ in. per foot of face.

Let oil or grease get on the belt. Use oil guards or grease seals.

CARE OF BELT

DO:

Keep belt under proper tension—the minimum tension needed to prevent slippage.

Make careful checks during the first hours and days of operation. Most of the stretch occurs then, usually 30 per cent to 40 per cent take-up is needed.

Keep belt clean. Use only recommended solvents—50 per cent ethyl (grain) alcohol, 50 per cent carbon tetrachloride—for removal of oil or grease.

DON'T:

Allow buildup of belt dressing on either belt or pulleys.

Use belt dressing if avoidable. If you must, use a liquid dressing least damaging to rubber compounds. Consult the belt manufacturers. Castor oil is OK. Never use resin.

BELT SPLICING

DO:

Use vulcanized splices wherever possible. They provide greater flexibility, reduce snagging, keep moisture out of the carcass by eliminating cut ends, are stronger.

DON'T:

Use anything but vulcanized splices where reverse bend idlers are used.

* * *

'Eat Beef for Health'

Governor Johnston Murray of Oklahoma has proclaimed September as "Eat Beef for Health Month" in that state.

•THE NATIONAL PROVISIONER

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ISIONER

Australia Stands Pat on Hog Casings Ban for Now

Australia again has refused to remove its import ban on U. S. hog casings, but the country's director of veterinary hygiene has promised to review his decision in August and again in November. The ban originally was imposed because of the presence in the U. S. of vesicular exanthema.

If no new outbreaks of VE occur in the United States, outside the quarantine areas, by November, hog casings probably will be allowed entry to Australia by that date, the veterinary hygiene director said in turning down the U. S. government's June 23 request that the ban be removed.

The Australians gave the following reasons for their action:

"Virus diseases can be transmitted in hog casings, despite saltings, if the animal from whose intestines the casings are made was diseased.

"There cannot be complete assurance that all diseased animals will be detected before slaughter; hence the intestines of diseased animals may go into sausage casings.

"There is, as yet, no assurance that diseased animals will not be found outside the quarantine areas. The two recent outbreaks in Michigan and Arkansas demonstrate that fact, and the rather dramatic circumstances of the discovery of the disease in Arkansas suggests that other outbreaks may go undetected for considerable periods of time.

"The animal health services in Australia, although they include fully qualified individual veterinarians, are not adequately staffed to cope with outbreaks of acute livestock diseases as quickly and comprehensively as are their counterpart organization in the United States."

Eastbound Rates on Tallow Lowered at WSMPA Request

Western States Meat Packers Association has been notified by the Transcontinental Freight Bureau in Chicago that Application C-754 has been granted and publication of the new rates authorized. WSMPA made the application to have the rates reduced eastbound from Pacific Coast points and intermediate points to Groups C C-1, C-3D, D-4E and E6.

The action reduces the eastbound rate on tallow and grease from \$1.30 per cwt. to \$1.28 per cwt., which is equal to the westbound rates the Interstate Commerce Commission forced the railroads to put into effect the first of this year.

Plan Montana Beef Council

Representatives of the Montana Livestock Markets Association and the Montana Stockgrowers Association met recently in Helena to work out final details of plans for a proposed Montana Beef Council to promote the sale of the state's beef products.

C. T. Tad Sanders, secretary-counsel of the markets group, said the two organizations had passed resolutions favoring per-head assessments to finance the projected program. The council will be composed of representatives of the two associations.

Southern Oregon Meeting

The Southern Oregon Meat Packers Association will meet Friday, July 30, at the Elks' Club in Ashland, Ore., L. E. Lusk of Ashland, publicity chairman for the group announced.

Goals of the association are to work as a group to obtain meat inspection and grading in Oregon and to promote and sell more local products in each community. Relationship of packers with locker plants was discussed at the June meeting in Medford.

Future meetings with retailers, the main outlet, are planned, Lusk said.

WEAR-EVER

Aluminum

SMOKE STICKS



TRIANGULAR TYPE—
2 weights, for heavy or
light products.

ROUND TYPE—
2 weights, for heavy
or light products.

A complete line for
meat packers,
canners and
sausage
manufacturers,
including



These gleaming Wear-Ever aluminum smoke sticks have been specially constructed so that the meat hangs free, with a minimum of contact. This eliminates unsmoked "spots". Wear-Ever aluminum smoke sticks don't warp, sag, splinter or break. And they last indefinitely, thus cutting your replacement costs to almost nothing.

In addition, Wear-Ever aluminum smoke sticks are sanitary, friendly-to-food, and won't rust. Their rounded inside corners make them easy to clean and keep clean. And their amazing lightness makes it easy to move the racks. Available



MAIL COUPON TODAY TO:

THE ALUMINUM COOKING UTENSIL COMPANY, INC., 407 WEAR-EVER BLDG., NEW KENSINGTON, Pa.

Have representative see me about your smoke sticks Send me your catalog

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail

Merchandising



STORY OF THE LARGEST advertising and sales promotion campaign in the history of Wilson & Co., Inc., is told in this colorful brochure, distributed to Wilson salesmen. The complete advertising schedule is listed along with preprints of most of the ads.

Wilson Launches Biggest Ad Campaign

Details of the largest advertising and sales promotion campaign in the history of Wilson & Co., Inc., Chicago, have been announced by Mark Cox, director of advertising for Wilson. This national campaign will include a great deal of newspaper advertising in both color and black and white, billboards, comic pages, *Life* magazine and a group of four popular, family-type magazines.

Wilson products covered in this campaign include hams, bacon and sausage products, including frankfurters and luncheon meats.

"Our objective," said Cox, "is to achieve blanket coverage of all Wilson markets and thus provide a concentrated sales stimulus throughout our nationwide network of manufacturing plants and sales branches."

The general theme used throughout the campaign is "It's hard to wait when it's Wilson." Already in operation, the program will continue until the end of October. The first of three four-color, page-size ads in *Life* will appear July 26. Wilson frankfurters will be the featured product. Later Wilson hams and Wilson sausage will appear. Newspapers in 53 markets are scheduled to carry Wilson ads prior to the Labor Day weekend. Billboards in 53 markets also will pinpoint Wilson's selling messages on specific products.

Tied in with this advertising sched-

ule is a sales promotion effort concerning Wilson franks. A series of 20 autographed color photos of big league stars in action will be offered to baseball fans. One picture will be in each package of Wilson franks sold during the summer months. One-third page comic supplement ads will be used for ten consecutive weeks in all Wilson plant cities as well as other selected key Wilson markets to advertise these baseball cards.

Conti Packing Offers Picnic Grill Premium

Conti Packing Co., Inc., Henrietta, N. Y., is offering a portable picnic grill, valued at \$9.95 retail, for \$2.98 and four labels from the firm's Copaco brand Frankfurters, Skinless Weiners, Texas Hots, White Hots and other sausage.

The offer is featured in point-of-purchase displays and newspaper advertisements.

New Ad Agency for Meyer

Perry-Brown, Inc., Cincinnati, has been appointed to handle advertising for the Partridge brand of pork and processed pork products of the H. H. Meyer Packing Co., Cincinnati. Trademarked since 1876, Partridge brand will be promoted in newspaper ads and on radio and television.

Jump in Impulse Buying By Supermarket Shoppers Reported in Du Pont Study

Today's average supermarket shopper—the lady with the tote cart loaded with groceries and children—makes seven out of ten buying decisions after she enters the store. She doesn't use a shopping list, and she devotes little more than a minute of her time in buying each item.

These are some of the highlights from Du Pont's new consumer shopping study, "Latest Facts About Today's Shopper in Supermarkets," which also disclosed that women still do most of the food buying. But Dad and the children, the study points out, also influence food purchases.

The seven out of ten buying decisions reported are a definite increase over the two out of three buying decisions reported by a Du Pont study in 1949. Also shown is a significant increase in the average "impulse" buying rate for all foods. It is now 48 per cent, in comparison to the 38.4 per cent figure revealed in 1949. This indicates "store decisions" have expanded with the growth of self-service.

In making the survey, the shopping habits of more than 5,000 shoppers were studied during a normal week, Monday through Saturday, including evenings. They purchased 67,890 items in 250 supermarkets across the country, an average of 12.7 items for each shopper. Shoppers averaged 17.9 minutes buying these items, little more than a minute per item.

Shoppers, interviewed when entering stores, were asked what they intended to buy. All items on the shopper's list (written or mental) were recorded. Each shopper also was asked what brand, if any, she had in mind for each intended purchase. As these shoppers left the stores, all purchases were checked against the original lists. Also recorded was other information such as who does the family shopping and how they buy, household sizes, etc.

Brand Has to Make Passes At Gals Without Glasses

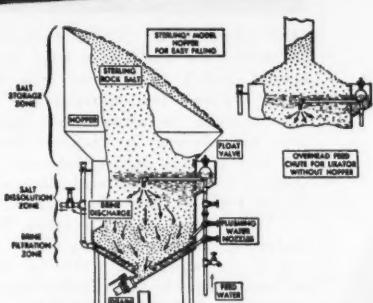
Most women shoppers in supermarkets don't bother to wear their eyeglasses when shopping and, as a result, often-times wind up buying the wrong brands, Walter P. Margulies of Lippincott & Margulies, New

COMPARE

LIXATE BRINE vs. ORDINARY BRINE

	LIXATE BRINE	ORDINARY BRINE
Salt Storage	Above or near the Lixator hopper	In separate piles or bins
Brine Storage	None. Made as needed	In separate vats
Handling Costs	Zero	Cost of labor
Measurement	100% accurate	Guesswork
Saturation	100%	Haphazard
Preparation	Automatic	Cost of labor
Distribution	Piped	Cost of labor

the LIXATE* process for making brine



HOW LIXATOR WORKS

In the dissolution zone—flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. **In the filtration zone**—through use of the *self-filtration principle originated by International Salt Company*, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

INTERNATIONAL SALT CO., INC.
SCRANTON, PENNSYLVANIA

SALES OFFICES: Atlanta, Ga. • Chicago, Ill.
New Orleans, La. • Boston, Mass. • St. Louis, Mo.
Newark, N. J. • Buffalo, N. Y. • New York, N. Y.
Cincinnati, O. • Philadelphia, Pa. • Pittsburgh, Pa.
Richmond, Va. • **ENGINEERING OFFICES:** Atlanta, Ga.
Chicago, Ill. • Buffalo, N. Y. *Rep. U. S. Pat. Off.

MAKING BRINE need no longer be complicated, inaccurate, costly. Now, thanks to the LIXATE Process, developed by the International Salt Company, you can have brine *automatically*—where you want it—when you want it—at the turn of a valve.

Because this pure brine is *always* 100% saturated brine—because it *always* contains exactly 2.65 pounds of salt per gallon—your brine measurements are always exact—100% accurate.

Hundreds of companies have already saved thousands of dollars, have improved the quality of their products by installing the International Salt Company's *Lixate* Process. Let International's Industrial Division help you. Send the coupon below, today.

INTERNATIONAL SALT COMPANY, INC.
INDUSTRIAL DIVISION, Scranton 2, Pa.

INDUSTRIAL DIVISION, Standard Oil Co.
I am interested in knowing what the *Lixate Process* can do for
MY plant. Please have an International Industrial Engineer
contact me as soon as possible. I understand there is no cost,
no obligation.

FIRM NAME _____

ADDRESS _____

CITY _____ **ZONE** _____

STATE: _____

MY NAME _____

MY TITLE

IT'S SIMPLE!

Only four major parts

IT'S LIGHT!

Iron weighs only 8½ ounces

IT'S STURDY!

No delicate parts

IT'S GUARANTEED!

for a full year against burnout



REPLACEABLE SHOE



Any handy person can change shoe in seconds!

- Trouble free . . . fewer parts
Nothing to get out of order
- Rugged durability
Nothing short of abuse will harm it
- Dielectrically correct
Guarded against shorts and shocks
- Full year's burnout guarantee
Genuine Calrod heating element
- Replaceable shoe multiplies life
Because of exceptionally long element life

The Great Lakes "LITEWEIGHT" Hand Sealer (8½ ounces light!) is properly angled for fast, practically effortless operation. The ease of use and handling insures good seals with least effort, permits maintaining high packaging speeds because operators do not tire easily . . . make more seals with fewer moves. Ample heat in head to permit continuous use under all operating conditions — one iron does the work of several ordinary sealers. Here's an iron your operators will like, which will make seals your sales department will like, at a low cost YOU will like. Only \$8.75 each for cellophane. Teflon cover for Pliofilm sealing, .75¢. Order now!

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD

CHICAGO 18, ILLINOIS

York package & industrial designers, told the annual Advertising Association of the West meeting in Salt Lake City. He said it is becoming increasingly difficult for a shopper to distinguish branded packages in the circus-like maze of self-service displays.

Margulies told the advertisers that they could alleviate these conditions by creating package imagery devices for their products that would make them identifiable in a flash—without too much reading or eye strain.

Advertisers, he said, would do well to devise believable symbolisms for their products and not force the public to remember more brand names than the public has the capacity to absorb.



SCOTSMEN AND OTHER nationalities throughout the world have been enjoying canned Scotch Haggis for many years, R. D. Waddell, Ltd., Glasgow firm which has produced the product that length of time, has informed The National Provisioner. And to back up his statement, J. L. Dawson, sales manager, sent along a sample of the 1-lb. size (shown above) with its Tartan label and Cairngorm Brooch trademark. The product also is put up in 3-lb. cans. Ingredients, which are packed in sheep bags, include plucks, beef suet, Scotch oatmeal, liver, onions, barley salt and spices. Cooking directions say to remove the bag from the can and put in boiling water for one and a half hours so that's what the NP staff did. On "taste panel" below (l. to r.) are: Edward R. Swem, editor; Betty Stevens, associate editor, and Alice Ropchan, editorial secretary. The fact that another Scottish company, R and H Turnbull, Ltd., Bridge of Allan, had begun canning Haggis was reported in the NP recently.



GAIR can help PROMOTE YOUR PRODUCT



with eye-appeal PRINTING

Attractively printed Gair shipping boxes double as sales promotion aids—giving prominent display to brand names while traveling through the channels of distribution. Prospects along the way—from factory to warehouse, to store, to home—see these sales messages.

Look around. You'll notice that products from paints to peanuts, from soaps to stoves carry colorful, well-printed identification on their shipping boxes.

What about yours?

GAIR CONTAINER PLANTS:

CAMBRIDGE, MASS. • CLEVELAND, OHIO • HOLYOKE, MASS. • LOS ANGELES, CAL. • MARTINSVILLE, VA.
NO. TONAWANDA, N.Y. • PHILADELPHIA, PA. • PORTLAND, CONN. • RICHMOND, VA. • SYRACUSE, N.Y. • TETERBORO, N.J.



GAIR

SHIPPING CONTAINERS
FOLDING CARTONS
PAPERBOARD

ROBERT GAIR COMPANY, INC. • 155 EAST 44th STREET • NEW YORK 17



M-M-M-M GOOD!

Switch to PRESCO seasonings and cures — delight your most discriminating customers with the improved color, texture and flavor of your frankfurters, sausage, bacon, hams and other meat products.

Our advanced scientific and technological achievements in meat processing products and methods give packers the utmost in efficiency, yield and profits.



Among the many products for meat processing originated in our research laboratories are the famous

- PRESCO SEASONINGS
- PRESCO FLASH CURE
- PRESCO PICKLING SALT
- BOARS HEAD SUPER SEASONINGS

PRESERVALINE

MANUFACTURING COMPANY
FLEMINGTON • NEW JERSEY

...HOME OF **PRESCO** PRODUCTS

Since 1877

THE NATIONAL PROVISIONER

The Meat Trail...



HERD OF CATTLE is driven through old stone gate at entrance to Chicago's Union Stock Yards, just as on day it was opened June 28, 1879.

Ceremony Marks 75th Anniversary of Old Stone Gate

The 75th anniversary of one of Chicago's most famous landmarks, the old stone gate at the entrance to the Union Stock Yards, was observed in a special ceremony June 28.

WILLIAM WOOD PRINCE, president of the Union Stock Yard and Transit



LOOKING ON as William Wood Prince chips stones from historic arch is Walter Wheeler, oldest employee of stockyards in terms of service.

Co., chipped stones from the historic arch to be made into desk ornaments for President EISENHOWER, Illinois Governor STRATTON, and Chicago's Mayor KENNELLY. They will be inscribed: "Commemorating the erection of the old stone gate to the Union Stock Yards 75 years ago. Chicago landmark and entrance to the world's greatest livestock market."

Among those participating in the

ceremony was WALTER WHEELER, oldest employee of the stockyards in terms of service. Wheeler, who has been on the payroll since 1891, began as assistant to a scaler and has been a claims agent for the past 30 years. In the three decades there never has been a lawsuit from a claim he has handled. Wheeler's father was one of the earliest employees of the Union Stock Yards, having worked there from 1865, the year the yards were opened, until his death in 1889.

Also in the ceremony, a herd of cattle was driven through the gate as on the first day it was opened June 28, 1879. In those days cattle arrived by rail and were driven through the gate to the packing houses.

The stone arch was constructed as part of a program in 1879 to replace earlier wooden structures throughout the yards.

Soon after the gate was erected, the original iron roof proved too heavy and was replaced. Except for this change, however, the structure stands today exactly as it was built originally.

During the last three quarters of a century, 942,000,000 animals, valued at \$29,000,000,000, have arrived at the gate entrance to the yards. In 1879, 1,216,600 cattle and calves were received, while last year 2,320,000 cattle were sent to the yards.

W. G. Harke to Retire from Swift & Company August 1

WILLIAM G. HARKE will close a career of more than 50 years in the meat packing business when he retires on pension August 1 from Swift & Company, Chicago.

A member of the provision department, Harke joined Swift in 1905 at the age of 16 after working for another meat packing firm for two and one-half years. After a few months in the general office in the Union Stock Yards, he was assigned to the



TALKING OVER OLD TIMES in the meat industry are William G. Harke (right), P. E. Petty, Swift vice president, and H. M. Mulberry, head of the firm's provision department.

post of messenger for the Swift city office in the old Councilman building at Jackson and La Salle.

Later he became an assistant to the member of the Chicago Board of Trade who followed Swift business, and in 1924, he took over this responsibility which he handled for 18 years. His job was to buy and sell lard and soy beans for future delivery to Swift refineries. During this phase of his career he is said to have bought and sold more lard than any living man, "several billion pounds," Harke estimates.

When World War II began, Harke returned to the general office and took over the sale and purchase of primal pork cuts in carload lots to brokers. He has handled this major provision department responsibility for 12 years.

Central Meat Incorporates

GUS WILSON, former owner and now president of Central Meat Co., Inc., 1710 Oakdale ave., San Francisco, has incorporated his business and is taking in former employes as members of the new firm.

Much of the increased activity is

due to the new vice president and general manager, DON DAWSON, who for many years was superintendent of Luce & Co. of San Francisco. The state-inspected Central Meat Co. has been in the process of gradual expansion over the past four or five years. The business is primarily a boning and jobbing operation at present, but the owners have many plans for new activities in the future.

PLANTS

Parrot Packing Co., Fort Wayne, will present its completely new product display line, both pre-packaged and bulk, at a public showing from 2:30 to 5 p.m. Sunday, July 25, at the Exhibition Hall, Allen County War Memorial Coliseum. The firm's new refrigerated trucks also will be displayed. The program will include musical entertainment, refreshments, favors for women and children and attendance prizes.

The Sucher Packing Co., Dayton, Ohio, has bought back the property it occupies at 400 N. Western ave. from SAMUEL BERGSTEIN, retired Cincinnati businessman, who purchased the real estate and equipment in 1951. HARRY SAMLER, president of the firm, said the change in ownership of the real estate makes no change in operation of the business but puts Sucher in a better position to make plant expansions and changes in the future. Repurchase price was \$150,000.

F. W. Shattuck & Co., Inc., New

York City, has filed articles of consolidation with the office of the secretary of state at Albany for the merger of F. W. Shattuck & Co., Inc., and Shattuck Cured Meat Co., Inc. Address of the consolidated firm is 30 Tenth ave., New York City.

J OBS

After more than 20 years in meat sales work, five years of retirement turned out to be long enough for R. B. McCHRYSSTAL. He has returned to the industry as sales promotion manager of Coast Packing Co., Los Angeles. The firm, founded by ANTON RIEDER, president, in 1906, has grown to be the largest independent West Coast company slaughtering eastern hogs exclusively. A. C. GRUNDMAN is vice president and general manager. GEORGE C. BAKER is sales manager. McChrystal formerly was associated with Luer Packing Co., Inc., Los Angeles, as general sales manager.

PAUL WALKUP, sales manager of The Cudahy Packing Co.'s Denver plant for the past eight years, has been named general manager of the company's plant in Fresno, Calif.

LLOYD D. TOBIN, who recently retired as chief of the federal meat grading section after 30 years of continuous service, has joined B. Schwartz & Co., Chicago, as head of marketing and sales promotion. Tobin also will function in the same capacity with the Schwartz plants at Denver, Santa Clara, Calif., and Dallas. He

will assume his new duties on July 20 and will make his headquarters in Chicago. The B. Schwartz & Co. organization is now the largest independent boner of beef in the country, according to BENJAMIN F. SCHWARTZ, president of the concern.

HERBERT L. LEAHEY has been promoted to general sales manager of distributive sales for the Chicago plant of the Marhoefer Packing Co., Inc. Leahey formerly handled large account sales for Oscar Mayer & Co. in Miami, Fla.

TRAILMARKS

Members of the Middle Atlantic Renderers Association will have their summer social get-together Wednesday, July 21, at the Shelburne Hotel in Atlantic City, N. J.

DON SMITH, formerly advertising and sales promotion manager of Wilson & Co., Inc., Chicago, has joined the western advertising department of *Everywoman's Magazine*, with headquarters in Chicago.

Kennett-Murray & Lawrence opened an office July 5 in the South Memphis Stockyards. M. T. LAWRENCE is in charge of the firm's activities, handling all classes of livestock, including stockers and feeders. South Memphis is the center of the livestock industry in that area.

The importance of volume in the meat packing industry was stressed by



GOOD FOOD and stimulating conversation were enjoyed by these members of the Natural Casing Institute at the annual dinner during the group's annual meeting June 25-27 at the Shelburne Hotel in Atlantic City. Paul Rosenfeld, a past president of the Institute,

once again was elected president. He served as secretary last year. Rosenfeld is president of Sayer & Co., Inc., Newark, N.J. The Institute consists of companies which serve the meat packing industry with natural casings.

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FRED SIEGFRIEDT, sales manager of the Black Hills Packing Co., Rapid City, S. D., in a talk before the Rapid City Junior Chamber of Commerce. Siegfriedt said the Black Hills firm kills about 6,000 head of cattle and 21,000 hogs annually and plans also to begin processing poultry in the near future.

An honorary degree was conferred upon JOHN HOLMES, president of Swift & Company, Chicago, at Northwestern University's commencement exercises.

Wolf's Packing Co., Evansville, Ind., has opened a barbecue restaurant in that city, known as "Wolf's Barbecue." The firm is owned by CHARLES and NICK WOLF.

PATRICK BRENNAN, a wholesale meat dealer, has become sole owner of the East Buffalo Livestock Exchange bldg. at 1167 William st., center of Buffalo's livestock industry.

Wilson Brokerage of New York City has moved into larger and more modern quarters in the Military Park bldg., Newark, N. J.

DEATHS

A. HASTINGS OLTON, 78, veteran of nearly a half century in the meat industry, died recently in Montclair, N. J., after a severe heart illness. Olton retired in 1946 as manager of Wm. Moland's Sons, Inc., Philadelphia, which he joined as secretary-treasurer in 1924. He entered the meat industry in the services of Swift & Company and worked for Swift for more than 20 years. Olton resigned as manager of Swift's Philadelphia sales unit to become a partner to F. C. ROGERS in the F. C. Rogers Co., provision brokers, in 1919 and served as manager of the company's New York office.

JOHN KOHRS, 81, vice president of Kohrs Packing Co., Davenport, Iowa, before it was sold to Oscar Mayer & Co., died recently after a short illness. He was a partner in Kohrs Cold Storage Co.

WILLIAM KENNEDY IVES, 70, retired manager of the Swift & Co. sales unit in Gadsden, Ala., died recently in Chattanooga, Tenn. Ives also had managed Swift units in Mobile and Birmingham.

Dr. W. L. BLIZZARD, 66, retired dean of agriculture at Oklahoma A & M College, died July 3 after a long illness. He retired in March, 1953, after 38 years at the college. Blizzard

Bemis makes many of the types of bags, covers and other textile packaging supplies you need . . . and the Bemis nationwide network of plants and sales offices puts our service at your elbow. You benefit when you can get so many of your needs from a single convenient source—Bemis.



Bemis products for the Meat Industry also include lard press cloths, parchment-lined bags, ready-to-serve meat bags, cellophane and polyethylene bags, beef bleaching cloths, roll duck, cheesecloth, beef or neck wipes, scale covers, inside truck covers and delivery truck covers.



General Offices—St. Louis 2, Mo.
Sales Offices in Principal Cities

Bemis

NEW PACKAGE INSERTS SELL MILLIONS OF WIENERS!



**MADE EXCLUSIVELY FOR
FRANK AND WIENER PACKERS
BY THE WORLD'S LARGEST
Industrial Comic Book Creators!**

Remarkable case histories — In 12 months, 13 packers used 17 million comic books as package inserts, one per package, all produced by us. One wrote of an increase of 300% for the year, another of 58% almost at the start.

Specially made wiener insert campaign — As a result of success of our previous campaign, which had to be folded to fit the package, we have produced a more comprehensive series, tailor-made for wiener packages, containing 25 books.

New 25-book, 16 page, 4-color "Old Glory Series" — Each book tells the story of two states, 24 books for 48 states, plus one book covering the territories. That gives you a 6-months campaign, enough to do a real volume-building job. Get the public asking for your products by name and buying habits form.

Send today for case histories, complete details and a set of samples of the "Old Glory Series."

Extra advertising value — Entire back page can be imprinted with message about your other products, about other books in the series or your institutional story.

W.M.C. POPPER & CO.
"Color Printers Since 1893"

NEW YORK: 148 LAFAYETTE ST.

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• Offices in other cities •

was known throughout the country as an expert livestock judge.

JAMES J. STANFILL, 67, who worked for Wilson & Co., Inc., for 27 years before his retirement in 1932, died of a heart attack July 5 while returning to his home in Dallas, Tex., from a trip. He served as Wilson district manager in Dallas and in Atlanta, Ga.

WILLIAM T. HARRINGTON, 82, who retired in 1934 as Eastern manager for Swift & Company, died of a heart attack July 4 at his home in Burlington, Vt.

Salina Firm to Stay Open; Union Withdraws Demands

Officials of the C. K. Packing Co., Inc., Salina, Kan., have decided to continue operations because of a petition signed by more than 90 per cent of its employees, JOHN B. SIMPSON, vice president and general manager, announced.

As reported in THE NATIONAL PROVISIONER of June 26, management had planned to close the five-year-old plant because of wage demands by the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, which represents the firm's 75 workers. The union had asked a flat 10c-an-hour increase plus insurance and health benefits that would have cost the company a total of \$20,000

to \$25,000 a year, which is more, Simpson said, than any small packer could stand.

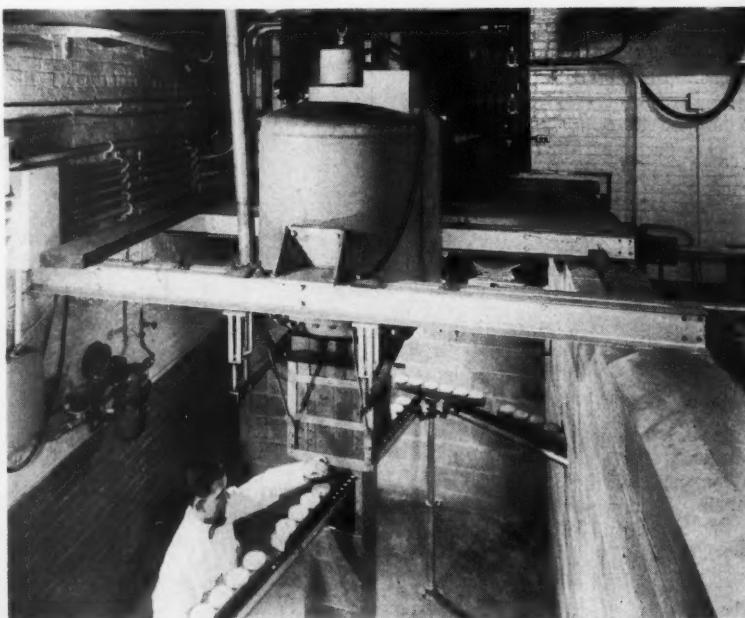
Upon the intervention of FRED GRIFFITH, Kansas president of the AFL union, however, the plant's inside workers agreed to revert to last year's contract, Simpson explained. The firm's truck drivers, who are members of Teamsters, Chauffeurs and Helpers, Local 620, were granted an 11c-an-hour wage increase and welfare benefits earlier after a brief strike.

CORRECTION

Canada Packers, Ltd., has no intention of moving its meat processing operations at Charlottetown, Prince Edward Island, to the company's new plant being built in Saint John, N.B., according to W. R. CARROLL, vice president of the firm.

"On the contrary, Carroll said, "we have recently spent more than \$300,000 on an addition to our Charlottetown plant to provide for increased operations there."

The processing and warehouse facilities at Saint John are being built in addition to the killing plant which Canada Packers took over from the municipality July 1 of this year on a long term lease. The misinformation about the Charlottetown operation, received by THE NATIONAL PROVISIONER from a Canadian correspondent, appeared in the issue of June 19, 1954.



SCIENTISTS OF SWIFT & Company, Chicago, are using this electron beam generator to explore the fascinating possibilities of cold sterilization of meats. According to Swift, there are many problems yet to be solved, and this revolutionary method is not "just around the corner." The electron beam generator is a 1,000,000-volt unit manufactured by the General Electric Co., X-Ray Department, Milwaukee, Wis.

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Meat Has High Spot on Dealers' Convention Fare

Chicago will declare the week of July 25 as "Retail Food Week" when independent food retailers from across the nation meet at the Sherman Hotel for the 69th annual convention and equipment exhibition of the National Association of Retail Meat and Food Dealers.

"Design for Volume Maintenance" is the theme of the convention. Practical and most efficient operational procedures for food stores will be spotlighted during the four-day meeting, July 25 through July 28. Panel discussions and actual demonstrations will be conducted by food industry leaders.

Subjects on the full agenda will be new distribution trends, cost cutting techniques, the use of point-of-sale material and the development of profitable non-foods and home-freezer foods departments. A special session will be devoted to the pre-packaging of fresh meats.

Jack Dickie, Tyler Refrigeration Corp., will conduct a meat cutting and packaging demonstration at 2:30 p.m. Tuesday, July 27. "Public Relations for Greater Meat Sales" will be the topic of Max O. Cullen of the National Live Stock and Meat Board at 2 p.m. the same day. "Building a Home-Freezer Foods Department" will be discussed by Norman Chapman, Silver Platter Meat Co., at 2 p.m. Wednesday, July 28.

Among the companies that will provide food or entertainment during the convention are John Morrell & Co., Ottumwa, and Swift & Company, Armour and Company and Darling & Co., all of Chicago.

House Agriculture Group O. K.'s VE Indemnity Bill

The House Agriculture Committee has approved and sent to the floor a bill (S-2583) to indemnify against loss all persons whose swine were destroyed in July, 1952, as a result of having been infected with or exposed to vesicular exanthema. This bill, introduced by Senator Condon of Oregon, was passed by the Senate on January 22, 1954.

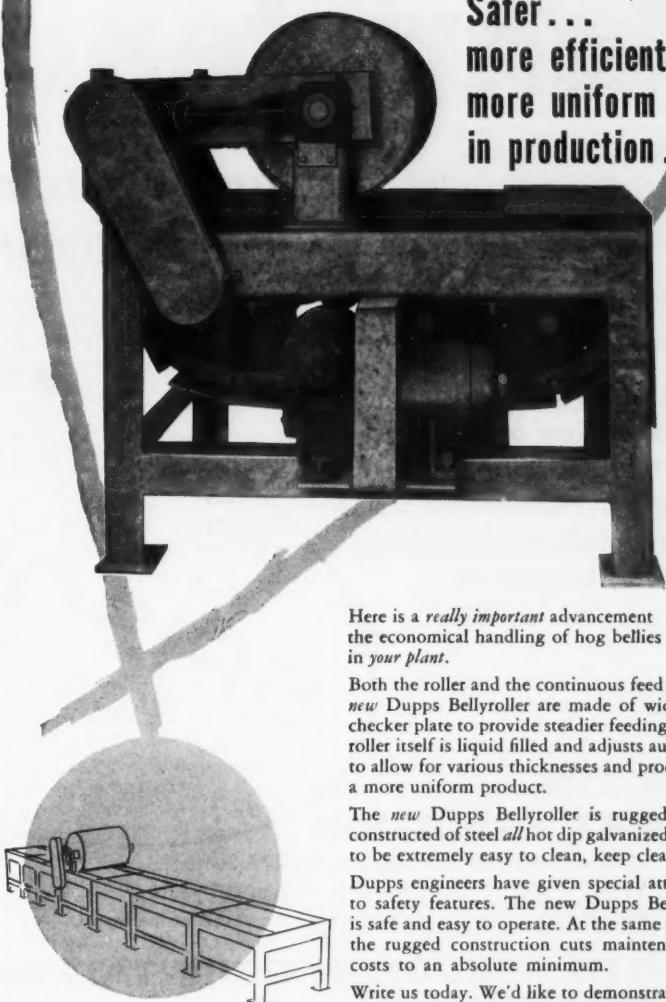
Under present law, federal indemnities are paid for VE losses that occurred on or after August 1, 1952. Senator Condon's bill will benefit various individuals and packers in Oregon who slaughtered infected hogs in July, 1952, before the Secretary of Agriculture declared the emergency, authorizing federal indemnities to be paid.

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SIONER

A NEW DUPPS BELLYROLLER

Safer...
more efficient...
more uniform
in production.



Here is a *really important advancement* in
the economical handling of hog bellies
in your plant.

Both the roller and the continuous feed belt on the new Dupps Bellyroller are made of wide checker plate to provide steadier feeding. The roller itself is liquid filled and adjusts automatically to allow for various thicknesses and produces a more uniform product.

The new Dupps Bellyroller is ruggedly constructed of steel *all hot dip galvanized*—designed to be extremely easy to clean, keep clean.

Dupps engineers have given special attention to safety features. The new Dupps Bellyroller is safe and easy to operate. At the same time the rugged construction cuts maintenance costs to an absolute minimum.

Write us today. We'd like to demonstrate how well the new Dupps Bellyroller will work for you in your plant.

THE DUPPS COMPANY
GERMANTOWN, OHIO



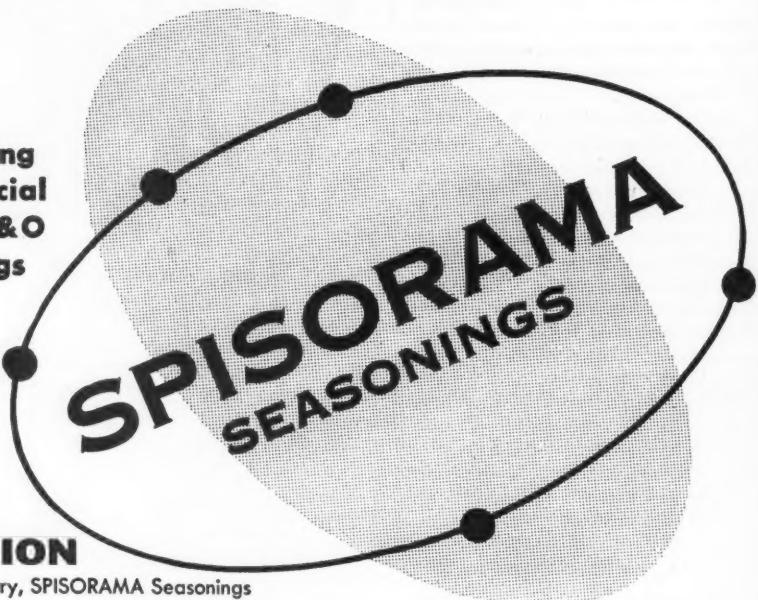
MANUFACTURERS OF
RENDERING AND SLAUGHTERING EQUIPMENT

DODGE & OLcott INVITES YOU TO

attend a christening!

**IN THE JULY ISSUE OF
THE NATIONAL PROVISIONER**

We have given our newest line of flavoring materials its own special name... Henceforth D&O Dry Soluble Seasonings will be known as...



IN THE BEST TRADITION

of an old and historic industry, SPISORAMA Seasonings by D & O are the culmination of more than 155 years of background and experience in the spice markets of the world.

WITH A MODERN ORIENTATION

SPISORAMA Seasonings add to the finest in raw materials that essential accent on specific processing for various food applications. Skilled flavor technicians working in the most up-to-date, specially equipped plant and laboratories make the perfect integration of old and new that is SPISORAMA Seasonings.

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DODGE & OLcott, INC.

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© ESSENTIAL OILS • AROMATIC CHEMICALS • PERFUME BASES • FLAVOR BASES • DRY SOLUBLE SEASONINGS

Research Uncovers New Facts About Meat



SEVERAL research papers of possible interest to meat industry personnel were presented at the fourteenth annual meeting of the Institute of Food Technologists, held at Los Angeles June 27 through July 1. Shore reviews of these papers follow:

WATER-HOLDING PROPERTIES OF BEEF by B. R. Suri and H. W. Schultz, Oregon State College.

The eating qualities of domestic sausage are dependent to a considerable degree upon how much or how well water is "held" in the product. It is commonly believed that meats vary considerably in respect to their water-holding capacities. However, there is a need for scientific data to demonstrate this property of meat and the factors which will cause it to vary.

A number of methods have been tried to determine the amount of water held by beef. One of these is a soaking method commonly used to determine the amount of water absorbed by cereal grains; another is a dialysis or osmotic pressure method in which the ability of meat to absorb water across a semi-permeable membrane is measured. But none of these methods gives satisfactory results. However, it was found that if water is mixed with chopped meat and then centrifuged, a separation of the water varies with the sample of meat. Therefore, a method was developed to standardize the centrifuging procedure and thus compare the water absorbing properties of different samples of beef. The validity of this method has been proved statistically.

With the centrifuge method, experiments have been carried out to study the effect of storage, freezing and storage, salt or curing salts on different lots of beef with respect to the water-holding properties. Results show what has been recognized in commercial sausage kitchens: that freezing decreases the water absorption capacity of beef. This effect occurs even in the presence of salt. Fresh beef absorbs more water than the

beef after storage, the amount of water held decreasing with the length of storage.

The water absorption by beef increases as the concentration of the salt (NaCl) or the curing salts (NaNO_3 , NaNO_2) is increased. This increase is directly proportional to the salt concentration. However, salted meat stored at 0° F . absorbs less water than that stored at 34° F .

Determinations with different lots of beef indicate that the water held by beef does not seem to relate proportionately to the amount of natural protein, fat or moisture present. Beef from different animals varies considerably in the amount of water that can be held. However, it is very clear that bull meat really does absorb more water than cow meat, and not merely because it frequently contains more protein.

It is suggested that fresh meat should be preferred over stored or frozen meats for the preparation of good quality sausage. The amount of water that can be added to beef in the preparation of good quality sausage does not depend entirely upon the kind and amount of protein content but also upon the fat and moisture content.

DISCOLORATION OF PACKAGED FRESH RED MEAT AND ITS RELATIONSHIP TO FILM OXYGEN PERMEABILITY by Arthur H. Landrock and George A. Wallace, Olin Industries, Inc.

Discoloration in packaged fresh red meat is caused by a number of factors, of which insufficient oxygen is the most important.

The authors have shown that red meat samples kept under optimum conditions at 35° F . are no longer salable after four to five days because of bacteriological and enzymatic changes which are inevitable unless the meat is frozen or subjected to new sterilizing techniques still under study. This maximum shelf life of

four to five days sets a definite limit on merchandising possibilities and eliminates the likelihood of packaging at centralized locations remote from the retail outlet.

Oxygen permeabilities of certain films were determined with 100 per cent R.H. on the "wettable" side of the cellophane, and 52 per cent R.H. on the coated side, simulating actual meat conditions.

ROLE OF ANTIBIOTICS IN ANIMAL AND HUMAN NUTRITION by E. L. R. Stokstad, Lederle Laboratories Division, American Cyanamid Co.

Addition of certain antibiotics to the diet at low levels increases the rate of growth of young animals and the efficiency with which they utilize food. This effect of antibiotics is not obtained in environments from which bacteria are absent, such as in the chick embryo or in "germ-free" chicks, and the effect may be reduced when the animals are kept under highly sanitary conditions. Evidently certain widely-distributed types of antibiotic-sensitive intestinal microorganisms interfere with the utilization of food.

The "wide spectrum" antibiotics produce the most consistent effects in the growth of animals over a range of species. The "dietary" effects reported for antibiotics include improvements in the utilization of food, sparing effects on the requirement for protein and for certain minerals and vitamins, and anti-anemic effects under conditions where a response is obtained to folic acid. The antibiotic growth effect may be obtained when the diet is supplemented with more than sufficient amounts of the known vitamins. The tissues of antibiotic-fed animals are of normal composition.

The practice of feeding certain antibiotics to farm animals is widespread. No untoward effects on public health have resulted; for example, detectable amounts of aureomycin are

MORE RESEARCH on page 36

However you pack bacon

Marathon Packages

Whether you pack bacon by hand or use automatic equipment . . . whether you pack regular or thick-sliced bacon, Canadian bacon or bacon ends and pieces . . . there's a Marathon package in the right style and size to meet your requirements.

Marathon's engineering development and research people work with



Pick Pak Contour



Slit-Contour Pick Pak



Bacon-Saver



Slit-Contour Bacon-Saver



Wallet-Pak



Ask your Marathon representative
for full information and samples
of Marathon's complete line of bacon packages.
Or write Marathon Corporation, Dept. 309,
Menasha, Wisconsin.

...whatever kind you pack

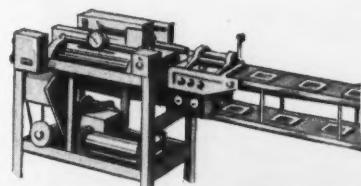
Speed Production!

Marathon Meat Packaging Representatives, who devote 100% of their time to your problems, to give you the most efficient package for your packing method.

And every bacon package made by Marathon is of highest quality Wonder White Board . . . to protect your product fully, to give your brand design extra impact at point of sale.

Pick Pak Contour . . . designed to follow the shape of shingled bacon . . . made with a specially blended high-gloss coating for automatic or semi-automatic overwrapping operations. Gives fastest possible production on *Battle Creek, Corley-Miller, Package Machinery, Great Lakes, Hayssen and Hudson-Sharp* overwrap machines.

Slit-Contour Pick Pak . . . specifically designed for new *Speedpak* method of hand overwrapping. Equally adaptable to all automatic operations listed above.



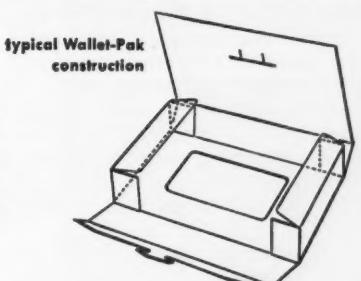
automatic overwrap machine



Speedpak equipment



hand-packed Bacon-Saver



typical Wallet-Pak construction

Slit-Contour Bacon-Saver . . . has no sidewalls for faster handling, cuts production time. Less board used gives slightly lower cost.

Wallet-Pak . . . a rigid, single-unit package for bacon ends and pieces, sliced belly bacon, thick-sliced ("stacked") bacon and Canadian bacon. Wallet-Pak's clean-breaking scores permit quick folding, easy closing, stepped up production. No overwrapping necessary. Rectangular construction makes Wallet-Pak easy to handle for both packer and retailer, gives good structural protection for product.

MARATHON
SELL BRANDS • PROTECT PRODUCTS • SPEED PRODUCTION
PACKAGES

RESEARCH from page 33

not found in meat even when the animals are fed antibiotics at levels far higher than usual. Furthermore, many antibiotics are destroyed by cooking. The daily administration of small amounts of an antibiotic for prolonged periods to children has not been found to have untoward effects. Beneficial results have been reported when such a regime was used with premature infants. Resistant strains of pathogenic bacteria have not been reported to have made their appearance in animals as a result of feeding antibiotics. Reproduction in animals does not appear to be affected by feeding the antibiotics which are used in feeds.

THE NATURE OF CERTAIN QUALITY ATTRIBUTES IN MEAT AS REVEALED BY INFUSION

by V. R. Cahill, L. E. Kunkle, Eugen Wiericki and F. E. Deatherage, Ohio Agricultural Experiment Station and Ohio State University.

The report covers a part of the broad field of study in which these workers are attempting by infusion and other means to determine the possibilities of modifying meat in such ways as to improve certain qualities desired by the consumer. Some of the research on fat infusion and antibiotic infusion has been reported previously in *THE NATIONAL PROVISIONER*.

It was pointed out in the report that studies have indicated (1) that tenderness appears to be a function of the actomyosin complex in skeletal muscle and (2) that processing of meat by infusion of chlorotetracycline at slaughter may be used to retard internal spoilage when refrigeration is delayed. Whole animals have been infused with standard curing solutions to produce corned beef possessing unusual qualities of color, tenderness, flavor and lack of dripping following freezing and thawing. Experiments have also been conducted employing an antibiotic in fresh pork sausage.

These experiments, together with other infusion studies using still different solutions, point to the close interrelationship between the bio-chemistry of muscle proteins and meat quality.

THE PREPARATION AND STORAGE STABILITY OF FREEZE-DRIED BEEF

by L. W. Regier, M. R. Emerson, A. L. Tappel, A. Conroy and G. F. Stewart, University of California.

One-inch-thick pieces of beef muscle were freeze-dried by two commercial techniques. Conventional plate freeze-drying was more success-

ful than infra-red radiation. The freeze-dried beef has a pink color and re-hydrates to about 85 per cent of its original moisture. When cooked, the freeze-dried beef was similar to the fresh controls except for a slightly dryer texture and browner color.

During storage at 100° F. the freeze-dried beef undergoes pronounced deterioration. The red color of oxyhemoglobin and oxy-myoglobin is lost during storage by an oxidation of the pigments to methemoglobin and metmyoglobin. Storage in atmospheres containing oxygen induces more rapid deterioration involving unsaturated liquid oxidation and other unidentified oxidative reactions.

Storage stability has been increased by (1) packing in pure nitrogen atmospheres to prevent oxidative deterioration, (2) inpackage desiccation to lower the water content and thereby decrease the browning reaction, (3) conversion of the heme pigments to their stable carbon monoxide derivatives.

TEMPERATURE DISTRIBUTION PATTERNS DURING PROCESSING OF BEEF AT HIGH RETORT TEMPERATURES

by Henryk Hurwicz, Trane Company, and Robert G. Tischer, Quartermaster Food and Container Institute.

An investigation was made of temperature distribution patterns in 300x308 cans packed with round of beef and processed at higher than conventional retort temperatures for short processing times. Experimental temperature distributions during processing of the containers at six retort temperatures ranging from 225-315° F. were determined and found to be in disagreement with the theoretical expectations. The areas of greatest heating lag were found to be displaced from the geometric center of the can and to be located in a doughnut shaped volume in the central horizontal cross-section of the can.

On the basis of the results of this investigation it was concluded that the temperature distributions displaying a doughnut shaped volume of lowest temperatures in the central horizontal cross-section of the 300x308 can are a real occurrence caused by anisotropy of beef and nonuniform initial temperature distribution.

'Wampum' in K & B Packages

K & B Packing Co. of Denver is getting a lot of attention from youngsters by putting "Western Trading Post Wampum," redeemable for valuable cowboy gifts, in the firm's wiener and bacon packages.

BOOK REVIEW

Meat Cutting Manual by Paul F. Muellet. Ahrens Publishing Co., New York City. 114 pages with 145 illustrations. Price \$2.60.

New methods by which hotels and restaurants can cut carcasses of beef, pork, veal and lamb to obtain greater yields of usable meat, in comparison with retail cutting practices, are described and illustrated.

In the first chapter general information is given which applies to the cutting of all meats. There are also points on safety and rules for the care of the meat block.

The following chapters take up the cutting of lamb, veal, pork and the fore and hind quarters of beef. In each case, the cutting time is given and the diagram of the carcass is marked to show exactly what the yield should be for roasting, broiling, braising, and for other methods of cooking. Opposite the diagram is a table with figures corresponding to those on the diagram, showing exactly what the yield should be from each part of the carcass.

In the chapter on the forequarter of beef, Muellet shows, by means of 25 graphic illustrations, how 50 percent of a 160-lb. forequarter can result in fabricated ready-to-cook cuts.

The illustrations are numbered so that the correct sequence in cutting may be followed. There are valuable hints on preparation for serving, on carving the cooked meats, on selecting suitable weights and grades, and on getting increased yields on those cuts that have greater customer acceptance.

In the chapter on pork, there is detailed information on curing and smoking. Under beef there are pointers on cured and processed cuts, on meat storage and quick freezing, and on ground beef.

Muellet is chief instructor of the food and restaurant division of the Edison Technical school in Seattle, Wash. He is particularly well known for the savings he has been able to effect by his method of meat cutting.

Get-Acquainted Offer

Full-page ads of Braun Bros. Packing Co., Troy, Ohio, in Eastern Indiana and Ohio newspapers invite consumers to "Get in on Braun's Lunch Meats 'Get Acquainted' Gift Awards!" A free ice tea glass is being given by Westinghouse dealers in exchange for a package insert from any of Braun's 12 pre-packaged luncheon meats. Westinghouse appliances worth \$10,000 also are to be awarded during the summer.

Paul F.
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meat handling costs!

with

WENDWAY

THE LIGHT PRODUCT CONVEYOR



As the frankfurters leave the automatic peeling machines, they drop onto Wendway belting for conveying to boxing station. Frankfurter and processed meat production doubled following the installation of a Wendway Conveyor system.



Frankfurters are inspected as they are Wendwayed to boxing station. Imperfect franks are removed by operator at left while others are more rapidly loaded into cartons for shipment. Special carton trucks (above) are also manufactured by Union Steel Products Company.



At 1000 slices per minute, the cold meat emerges from the slicer on Wendway conveyor to be packed, weighed and placed on conveyor's upper tier for travel to labeling and packaging station.

Cleaner, Quicker Conveying for Wrapped or Unwrapped Meats

Now you can eliminate multiple handling of products, save man hours and floor space. You can have remote controlled efficiency in conveying wrapped or unwrapped meats. Up, over, down and around to any points in your plant. Wendway's steel wire belting is ideal for handling meats up to 20 lbs. per package. It permits free circulation of air from above and below. Does not sag or accumulate fats or grease like ordinary belting. Can be kept highly sanitary with hot water or by direct steam scalding. Available in regular bright basic (lacquered) steel belting for package application. However, stainless steel belting is recommended for unwrapped or processed meats.

Write today for full details on this faster, more efficient method of handling all light meat items.

WRITE
TODAY

Gentlemen: Please send me additional information about the Wendway Conveyor as applied to all types of meat handling.

U.S.P. CONVEYOR SYSTEMS, INC., Dept. M-100, Albion, Michigan

Name _____

Company _____

Address _____

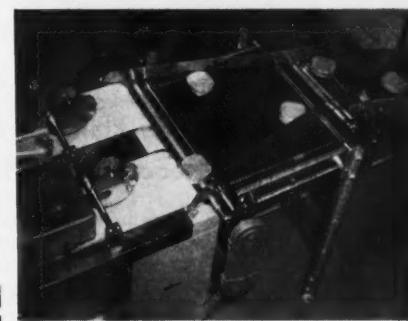
City _____ Zone _____ State _____

Have a USP Conveyor engineer contact me at once

**UNION STEEL
PRODUCTS COMPANY
ALBION, MICHIGAN**



As the sliced cold meats travel by on stainless steel Wendway belting, operator labels each type as they proceed to the automatic package-wraping machine.



As the cellophane wrapped packages leave the wrapping machine, they are again conveyed on the Wendway system to the box loading station. Wendway Conveyor is synchronized to match production equipment speeds.



End of the line! The processed and packaged meat has travelled from the slicer to the box loading station on Wendway Conveyor in a smooth, steady flow, requiring less handling, less personnel, less equipment and doubling production.



Becwar Packing Doubles in Size

LOU BECWAR, whose favorite sport is duck hunting, and whose favorite occupation is meat packing, has made some major gains in his Becwar Packing Co. plant in Spokane, Wash.

"Last year," said Lou, "I doubled the size of my plant, adding a chill room, killing floor for beef, hogs and lambs, paunch and hide rooms, poultry department, inspectors office and dressing rooms." The kill floor in this federally inspected plant is so arranged that cattle and hogs can be slaughtered at the same time. (See photo at right.)

Throughout the plant the walls are of Portland cement plaster or tile. Floors are concrete with drains in each room so that walls and floors can be washed with a hose.

Since he started in business 25 years ago wholesaling meat, eggs and poultry, Becwar has seen his plant grow into a complete killing and processing organization that serves meat retailers in and around Spokane. In typical sportsman fashion, he's even



carried his love for duck hunting into the business. The Becwar company's product trade name is "Mallard Brand."

Meat Packing Plants in NSC Safety Contest Improve Records at 10-Month Mark

Forty-two meat firms participating in the packers' safety contest sponsored by the National Safety Council worked the month of April with no lost time accidents. This represents 40 per cent of the number of contestants taking active part in this industry-wide safety contest.

The group had a frequency rate of 8.05 for April, the tenth month of the contest year. The ten-month cumulative frequency rate for all contestants was 8.26, down slightly from the nine-month rate of 8.75. Plants working the most manhours with no loss time accidents were Kingan, Inc., Indianapolis, and Swift & Company plants at South St. Joseph and Kansas City.

In Division I, Group A, the large slaughtering and meat packing plants, the April rate of 8.29 was up 24 per cent from the March rate of 6.66. However, because of the large number of manhours worked, the ten-month cumulative rate at 9.08 was up only slightly from the nine-month

rate of 9.00. Seventy-three per cent of the plants in this group had ten-month rates under 10.

Leaders in this division are Swift's Fort Worth plant with 1.65, followed by Kingan at Indianapolis with 1.86 and Swift's South St. Joseph plant with 2.52.

In Division I, Group B, the medium sized slaughtering and meat packing plants, the April frequency rate of 6.33 was down slightly from March's 6.97. The ten-month cumulative frequency rate was 7.28. It is interesting to note that all plants in this division had frequency rates under 20, and 72 per cent of them had rates under 10. The leaders in this group are Wilson & Company plants at Los Angeles with 1.21 and Oklahoma City with 1.52, and Swift's Los Angeles plant with 2.15.

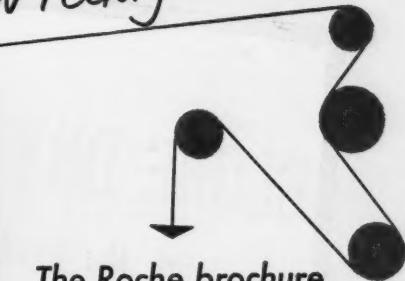
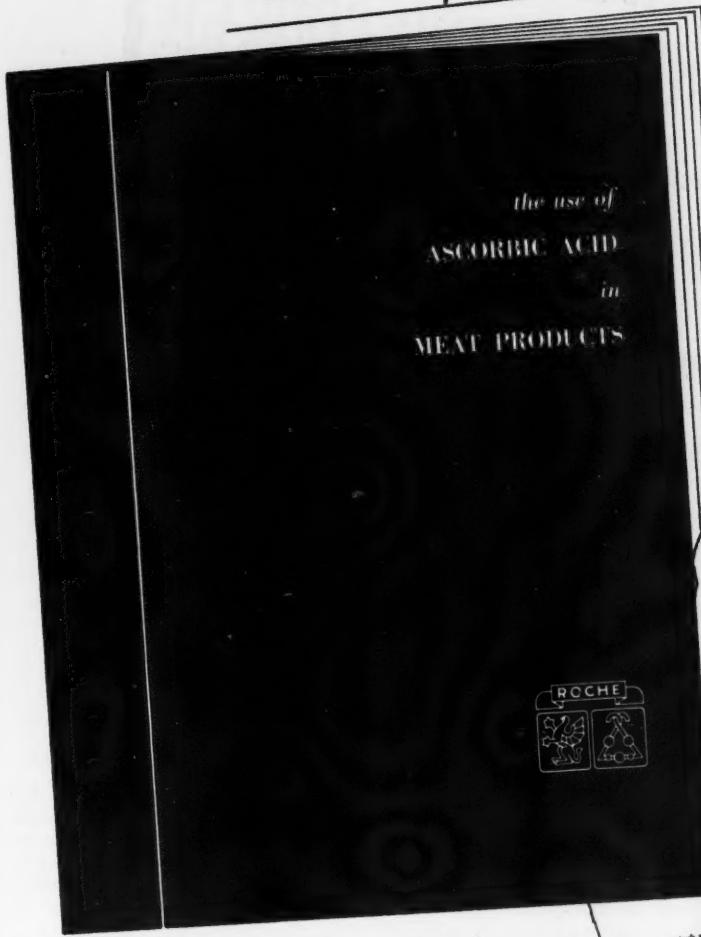
In Division II, Group C, the smaller slaughtering and meat packing plants, the April rate was 6.66, up slightly from March's 6.09. The ten-month cumulative rate for the group

was 9.54. While all the groups showed a ten-month record better than the previous period, this group had lowered its comparative frequency rate by 38 per cent. Definitely, small plants can improve their safety records. In this group four plants still had perfect no accident records at the end of the ten-month period. Fifty-five per cent of the plants had ten-month cumulative safety records under 10. The leaders are the no accident plants of Corkran, Hill and Co., Inc., Baltimore, Plankinton Packing Co., Menominee, Mich., and Swift plants at San Antonio and Perry, Iowa.

The plants in Division II, the processing and manufacturing plants, experienced a sharp increase in their frequency rate. April's rate was 23.25 compared with March's 12.17. The ten-month cumulative rate for the group was 14.00. Leaders in this division were Quaker Oats Co.'s plant at Joplin, Mo., with a perfect no accident record for the ten-month period, followed by Peter Eckrich & Sons, Inc., Fort Wayne, with 4.90, and The Rath Packing Co.'s Dallas branch with 9.17.

~~Roche~~

Second printing now ready



**The Roche brochure
on the use of
ascorbic acid
and sodium ascorbate
in meat products
per B.A.I. memo #194**

**THE USE OF ASCORBIC ACID
IN MEAT PRODUCTS**

A Guide for the Packer

of Ascorbic Acid in meat products

Ascorbic Acid (Vitamin C) treatment of many meat products is a new development in food processing. Laboratory and practical work and experience have been conducted with care to be following for the product.

Ascorbic Acid is reducing coloring that rapidly.

Ascorbic Acid can give more uniform color.

Ascorbic Acid can produce a better color and flavor during storage, transportation and display.

Ascorbic Acid can add to meat a desirable red color.

Ascorbic Acid can delay onset of undesirable color and flavor changes.

Ascorbic Acid can improve taste.

The composition and value of ascorbic acid in individual meat products will be determined by the individual producer after evaluation of the results obtained in pilot plants. This brochure is a summary of knowledge and a guide for the producer in making applications of ascorbic acid to meat.

How Ascorbic Acid works

Food Pigment Removal

To understand the reactions of ascorbic acid in meat, a brief review of the food pigment in meat is necessary. The knowledge of the food pigment in meat is important.

The two most important pigments are myoglobin, the red oxygen-carrying pigment in blood, and myosin, a similar pigment in the meat tissue. The two react in exactly the same way, and in the same manner, the term myoglobin will never be used again in meat products.

In fresh meat, the following reactions take place:

If myoglobin is in the absence of air, the typical peroxidized color of raw meat disappears. On contact with air, myoglobin can re-oxigenate to develop purple-greenish color, which has the distinctive color and taste of meat in dry curing processes.

On products treated with air, myoglobin reacts with additional oxygen to become brownish.

Beta-myosin, which has an undesirable brownish or "old meat" color, is formed.

In cured meat products, the formation of the color or potassium nitrate in the curing solution, which has the bright pinkish color typical of meat cure.

Nitrosomyosin, which has the bright yellowish color typical of meat cure.

These reactions are dependent upon the presence of light, moisture, oxygen and time.

When myoglobin reacts with oxygen, it changes to a brownish-pink product.

Followed by the B.A.I. ruling, but

most products will still contain certain food preservatives.

With Ascorbic Acid

Ascorbic Acid in Meat Curing

The use of ascorbic acid does not complicate the manufacturing process. Not

only is it easy to make in weighing out the meat, but the addition

is made directly into the curing solution.

While the directions given above are good and being added as such, some

have success in combining ascorbic acid or sodium ascorbate may also be used

in appropriate products. For many packers, such mixtures will have definite

advantages.

What Precautions Must Be Observed in Adding Ascorbic Acid to Cured Meats?

Three precautions must be observed:

1. The curing salts should be added as early as possible to the mixture or else.
2. The ascorbic acid should be added as late as possible to the chop if maximum results are to be obtained.
3. Under no circumstances should the ascorbic acid and curing salts be added together dry or in concentrated solution.

What About Sodium Ascorbate as Compared to Ascorbic Acid?

Sodium ascorbate is a salt of ascorbic acid. Like ascorbic acid, it is a white

Demand for our publication on the use of ascorbic acid and sodium ascorbate in meat products has been so extensive that we rushed through a second printing. This is now ready for distribution. If you have not received your personal copy, just ask your Roche representative, or write the Vitamin Division. There is no charge, of course.

Roche ascorbic acid and sodium ascorbate are freely available for easy addition to your meat chop or seasoning; are readily soluble for quick, easy preparation of solutions.

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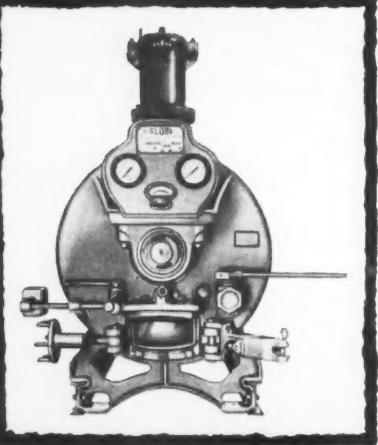
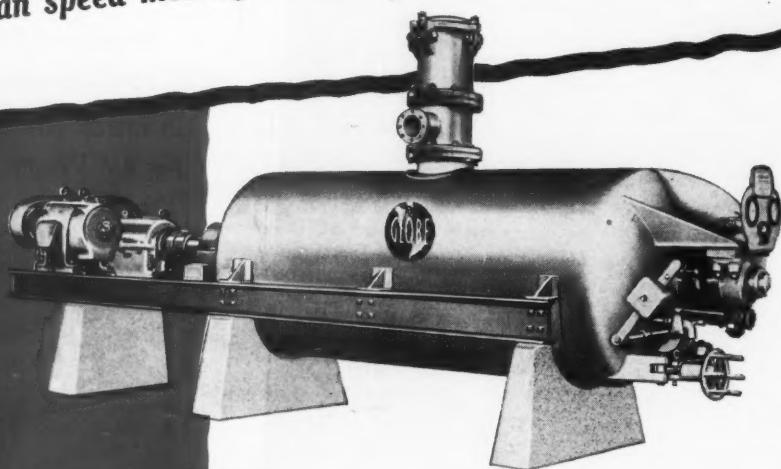
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discharge end,
with "Safety
Discharge Door"
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40 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

Meat Production Drops 7% To Lowest in Months During Short Holiday Week

THE holiday interruption in packer activity and livestock marketing cut sharply into production of meat as total volume dropped to the lowest level in about a year, according to a U.S. Department of Agriculture re-

tion of lamb and mutton declined by a smaller amount. Output of veal was off by 15 per cent.

Production of beef amounted to 172,000,000 lbs., the smallest of any week in a long time, holiday periods

pork to 98,300,000 lbs. as against 111,400,000 lbs. the previous week and 105,600,000 lbs. a year ago when slaughter of hogs was considerably greater. Production of lard dropped to the smallest weekly volume of the year to total 24,500,000 lbs. compared with 28,000,000 lbs. the preceding week and 26,400,000 lbs. in the same period last year.

Production of lamb and mutton, despite a comparatively large drop of about 16,000 animals in the week's kill, fell at a smaller rate to 10,100,000 lbs. from 10,800,000 lbs. the week before and was only a shade larger than the 10,000,000 lbs. produced in the same period of 1953.

AMI PROVISION STOCKS

Total of all pork meat holdings as of July 3, decreased 12 per cent from stocks reported on June 12, according to the American Meat Institute. Total pork stocks at 262,200,000 lbs. compared with 298,200,000 lbs. three weeks earlier. A year ago these holdings were reported at 327,700,000 lbs.

Total lard and rendered pork fat holdings amounted to 46,700,000 lbs. against 52,500,000 lbs. three weeks before and to 106,600,000 lbs. about a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended July 10, 1954, with comparisons

Week Ended	Beef Number	Prod. Number	Veal Prod.	Pork (excl. lard) Number	Lamb and Mutton Prod.	Total Meat Prod.
July 10, 1954	352	172.0	122	16.1	632	98.3
July 3, 1954	357	184.9	140	18.5	721	111.4
July 11, 1953	304	161.0	132	18.0	691	105.6

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.		
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.	
July 10, 1954	945	578	240	132	273	156	90	43	14.2	24.5	
July 3, 1954	945	518	240	132	273	154	89	43	14.2	28.0	
July 11, 1953	958	530	243	136	269	153	91	43	14.2	26.4	

port. Total volume amounted to 296,000,000 lbs. which was 7 per cent less than the 326,000,000 lbs. the week before, but a shade more than the 295,000,000 lbs. produced in the corresponding period of last year.

Output of all classes of meat fell: beef by about 7 per cent and pork by about 12 per cent, while the produc-

tion included. This compared with 184,900,000 lbs. the previous week, while holding about 9 per cent above the 161,000,000 lbs. produced in the same period last year.

Output of veal declined to 16,100,000 lbs. from 18,500,000 lbs. the week before and 18,000,000 lbs. a year ago.

The short week cut production of

SLIGHT REDUCTIONS IN MINUS HOG VALUES THIS WEEK

(Chicago costs and credits, first two days of the week)

Slight fluctuations in price patterns in live hogs and pork cuts worked in favor of cutting margins on all three classes of the animals the past week. Lower average prices on live hogs more than offset reduced total meat values to do the trick.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

180-220 lbs.				220-240 lbs.				240-270 lbs.				
Pct.	Price	per cwt.	Value	Pct.	Price	per cwt.	Value	Pct.	Price	per cwt.	Value	
Live per cwt.				Live per cwt.				Live per cwt.				
wt. lbs.	lbs.	alive	yield	wt. lbs.	lbs.	alive	yield	wt. lbs.	lbs.	alive	yield	
Skinned hams	12.5	50.2	\$ 6.28	9.19	12.5	49.8	\$ 6.23	8.86	12.8	49.7	\$ 6.36	9.00
Picnics	5.6	33.9	1.90	2.75	5.4	32.1	1.73	2.43	5.4	27.3	1.45	2.10
Boston butts	4.2	36.6	1.53	2.23	4.0	29.6	1.18	1.72	4.0	28.6	1.15	1.63
Loins (blade in)	9.9	58.4	5.78	8.53	9.6	52.4	5.03	7.28	9.5	58.4	3.46	4.90
Lean cuts		\$15.49	\$22.70		\$14.17	\$20.29			\$12.45	\$17.81		
Bellies, S. P.	10.9	45.3	4.94	7.16	9.3	40.1	3.73	5.42	3.9	35.6	1.39	2.02
Bellies, D. S.					2.1	24.9	.50	.75	8.5	24.9	2.12	2.94
Fat backs					3.1	12.1	.38	.55	4.5	12.1	.55	.76
Jowls	1.7	12.2	.21	.31	1.7	12.2	.21	.31	1.9	12.2	.24	.33
Raw leaf	2.2	17.0	.37	.54	2.1	17.0	.36	.53	2.2	17.0	.37	.53
P. S. lard, rd. wt.	14.7	16.6	2.44	3.57	13.2	16.6	2.19	3.12	11.4	16.6	1.89	2.64
Fat cuts & lard		\$ 7.96	\$11.58		\$ 7.37	\$10.68			\$ 6.56	\$ 9.22		
Spareribs	1.6	48.4	.77	1.11	1.6	31.1	.50	.72	1.6	26.6	.43	.59
Reg. trimmings	3.2	18.1	.58	.85	2.9	18.1	.52	.76	2.8	18.1	.51	.75
Feet, tails, etc.	2.024	.35	2.024	.34	2.024	.34
Offal & miscel.			.75	1.08			.75	1.06			.75	1.06
TOTAL YIELD & VALUE	68.5	...	\$25.79	\$37.67	69.5	...	\$23.55	\$33.85	70.5	...	\$20.94	\$29.76
Cost of hogs		\$24.57	Per cwt.		\$24.13	Per cwt.			Per cwt.			
Condemnation loss		.13	fin.		.13	fin.			.13	fin.		
Handling and overhead		2.06	yield		1.82	yield			1.66	yield		
TOTAL COST PER CWT.	\$26.76	\$39.07			\$26.08	\$37.52			\$24.79	\$35.16		
TOTAL VALUE PER CWT.	25.79	37.67			23.55	39.85			20.94	29.76		
Cutting margin		-\$.97		-\$ 1.40		-\$ 2.53		-\$ 3.67		-\$ 3.85	-\$ 5.40	
Margin last week		-1.17		-1.74		-2.78		-4.01		-4.44	-6.18	

July 3 stocks as Percentage of Inventories on		June 12	June 27
HAMS:			
Cured, S. P. regular	80	57	
Cured, S. P. skinned	88	74	
Frozen-for-cure, regular	100		
Frozen-for-cure, skinned	78	92	
Total hams	83	82	
PICNICS:			
Cured, S. P.	88	63	
Frozen-for-cure	78	45	
Total picnics	81	50	
BELLIES:			
Cured, D. S.	100	100	
Cured, S. P. & D. C.	85	52	
Total bellies	88	88	
FAT BACKS:			
D. S. CURED	83	95	
OTHER CURED AID			
FROZEN-FOR-CURE			
Total other	97	127	
BARRELED PORK			
FRESH FROZEN			
Loins, shoulder butts and sparers	112	51	
All other	84	71	
TOT. ALL PORK MEATS	95	60	
RENDERED PORK FATS	89	77	
LARD	89	43	

ST. LOUIS PROVISIONS

Stocks of provisions in St. Louis and East St. Louis on June 30 totaled 14,799,545 lbs. of pork meats compared with 18,389,225 lbs. at the close of May and 25,352,615 lbs. a year earlier, the St. Louis Livestock exchange has reported. Total lard stocks were 1,784,435, 2,936,235 and 5,416,847 lbs. for the three dates, respectively.

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MEATS

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Meat and supplies prices

CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	July 13, 1954
Prime, 600/700	39 1/2
Choice, 500/700	38 1/2
choice, 700/800	38
Good, 700/800	34 1/2
Commercial cows	23 1/2 @ 24
Can. & cut. cows	19
Bulls	27

STEER BEEF CUTS

Prime:	
Hindquarter	.54.06@56.0
Forequarter	.29.06@30.0
Round	.47.06@48.0
Trimmed full loins	.86.06@88.0
Regular chuck	.28.06@31.0
Foreshank	.16.06@18.0
Brisket	.24.06@26.0
Rib	.56.06@58.0
Short plate	.13.06@14.0
Flanks (rough)	.14.06@15.0

Good:

Round	.45.06@47.0
Regular chuck	.27.06@29.0
Brisket	.23.06@24.0
Rib	.41.06@43.0
Loins	.62.06@64.0

COW & BULL TENDERLOINS

3/dn. range cows (frozen)	.50@55
3/4 range cows (frozen)	.55@60
4/5 range cows (frozen)	.65@73
5/6 range cows (frozen)	.85@90
Bulls, 5/up (frozen)	.85@90

BEEF HAM SETS

Knuckles	40
Insides	40
Outsides	38n

BEEF PRODUCTS

Tongues, No. 1	.28 @ 30
Hearts, regular	.17 1/2
Livers, selected	.28 @ 29
Livers, regular	.16 @ 17
Lips, scalded	8 @ 8 1/2
Lips, unscalded	8
Tripe, scalded	5 1/2
Tripe, cooked	6 @ 7
Lungs	5
Melts	5
Udders	5

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	.33 @ 40
Venl breeds, under 12 oz.	.48 @ 50
12 oz. up	.85 @ 90
Calf tongues, 1/down	.20 @ 30
Ox tails, under % lb.	.5 @ 6
Over % lb.	.9 @ 11

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs.	
lbs. wrapped	.58 @ 63 1/4
Hams, skinned, 14/16 lbs.	
ready-to-eat, wrapped	.61 @ 66
Hams, skinned, 16/18 lbs.	
wrapped	.57 1/4 @ 61
Hams, skinned, 16/18 lbs.	
ready-to-eat, wrapped	.61 @ 63 1/4
Bacon, fancy, trimmed,	
brisket off	8/10 lbs.
ready-to-eat, wrapped	.61 @ 63 1/4
Bacon, fancy square cut,	
seedless, 2 1/4 lbs.,	
wrapped	.50% @ 53
Bacon, No. 1 sliced, 1-lb.	
open-faced layers	.57 @ 63

VEAL—SKIN OFF

(Carcass)	
(l.c.l. prices)	
Prime, 80/110	\$.41.00 @ 42.00
Prime, 110/150	.38.00 @ 40.00
Choice, 50/90	.39.00 @ 38.00
Choice, 80/110	.36.00 @ 39.00
Choice, 110/150	.32.00 @ 35.00
Good, 50/80	.33.00 @ 35.00
Good, 80/110	.34.00 @ 37.00
Good, 110/150	.31.00 @ 34.00
Commercial, all wts.	.29.00 @ 33.00

CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	
Good, 70/down	.16
Good, 70/down	.15

CARCASS LAMB (l.c.l. prices)

Prime, 30/40	.50 @ 51
Prime, 40/50	.50 @ 51
Choice, 30/40	.49 @ 50
Choice, 40/50	.49 @ 50
Good, 40/50	.45 @ 48

SAUSAGE MATERIALS FRESH

Pork trim., reg. 40%	19%
Pork trim., guar. 50%	20%
Pork trim., 80% lean,	
bbls.	34%
Pork trim., 95% lean,	
bbls.	48
Pork cheek meat, trimd.,	
bbls.	30 @ 31
Pork head meat	28
C.C. cow meat, bbls.	.28 1/2 @ 29
Bull meat, bon'l. bbls.,	34%
Beef trimmings, 75/85,	
bbls.	23
Beef trimmings, 85/90,	
bbls.	26
Bon'l. chuck, bbls.	.28 1/2 @ 29
Beef cheek meat, trimd.,	
bbls.	.24 1/2 @ 25
Beef head meat, bbls.	20
Shank meat, bbls.	33
Veal trim., bon'l. bbls.,	.26 1/2 @ 27 1/2

FRESH PORK AND PORK LOINS

(l.c.l. prices)	
Hams, skinned, 10/14...	.51 1/2 @ 52
Hams, skinned, 14/16...	.51 1/2
Pork loins, regular 8/12.61	@ 62
Pork loin, boneless	

100's	60
Shoulders, under 16 lbs.,	
100's	37
Picnics, 4/6 lbs., loose	38
Picnics, 6/8 lbs., loose	.33 1/2 @ 34
Back livers	
Boston butter, 4/8 lbs.	40
Tenderloins, fresh 10's	.77 @ 80
Neck bones, bbls.	
Brains, 10's	16
Ears, 30's	8 @ 9
Snots, lean, in 100's	8 @ 9
Feet, s.c., 30's	6 @ 6 1/2

SAUSAGE CASINGS

l.c.l. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1% to 1 1/2 mm.,	
over	.55 @ 70
Domestic rounds, 1 1/2 mm., 140 pack	.75 @ 1.10
Export rounds, wide,	
over 1 1/2 in.	.135 @ 1.65
Export rounds, medium,	
1 1/2 @ 1 1/2 in.	.85 @ 1.35
Export rounds, narrow,	
1 1/2 mm., under .1	.100 @ 1.25
No. 1 weas., 24 in.	.12 @ 16
No. 1 weas., 22 in.	.06 @ 12
No. 2 weasands	
76 @ 10	
Middles, sewn, 1/4 in. 2 in.	.90 @ 1.25
Middles, select, wide	
2 @ 2 1/2 in.	.125 @ 1.65
Middles, extra select,	
2 1/2 @ 2 1/2 in.	.195 @ 2.25
Middle, 2 1/2 in., select,	
2 1/2 in. & up	.275 @ 3.25
Beef bungs, exp. No. 1	.23 @ 32
Beef bungs, domestic	
18@24	
Dried or salt, bladders:	
8-10 in. wide, flat	.76 @ 13
10-12 in. wide, flat	.90 @ 15
12-15 in. wide, flat	.17 @ 40
Pork Casings:	
Extra narrow, 29	
mm. & dn.	.3.90 @ 4.25
Narrow, mediums,	
29@32 mm.	.3.65 @ 4.15
Spec. med., 35@38 mm. 1.90@2.40	
Exp. bungs, 34 in. cut	.43 @ 47
Large prime bungs,	
34 in. cut	.27 @ 40
Medium prime bungs,	
34 in. cut	.23 @ 30
Small prime bungs	
12 @ 19	
Middles, 1 per set,	
cap. off	.55 @ 70
Sheep Casings (per hank):	
26/28 mm.	.4.00 @ 4.75
24/26 mm.	.4.00 @ 4.85
22/24 mm.	.4.00 @ 4.65
20/22 mm.	.3.00 @ 3.45
18/20 mm.	.1.75 @ 2.25
16/18 mm.	.1.25 @ 1.50

DRY SAUSAGE

(l.c.l. prices)	
Cervelat, ch. hog bungs..	.90 @ 93
Thuringer	.45 @ 49
Farmer	.73 @ 77
Holsteiner	.74 @ 75
B. C. Salami	.83 @ 87
Genoa style salami, ch.	.89 @ 1.00

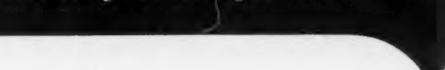
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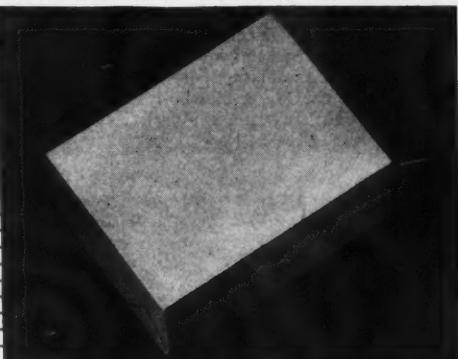


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CEBICURE is the Ascorbic Acid developed by the Merck Research Laboratories specifically for curing meats. Because of its special particle size, CEBICURE is free-flowing and dissolves rapidly in cold water. CEBICURE is supplied in convenient avoirdupois packages. It is shipped with transportation prepaid from Atlanta, Ga.; Buffalo, N. Y.; Chicago, Ill.; Dallas, Texas; Los Angeles, Calif.; Rahway, N. J.; St. Louis, Mo.; Seattle, Wash.

See the difference CEBICURE can make in curing cooked sausage products. Establish CEBICURE as a standard curing ingredient.

From a sales standpoint, CEBICURE gives your products more appetizing color—increased eye appeal—and protection against color-fading.

Send for technical bulletin describing preparation of salt solutions with added Ascorbic Acid.

Use of Ascorbic Acid in cooked sausage products is approved by B. A. I.

Under the name "Cebitate", Merck also offers Sodium Ascorbate especially for use in curing meat.

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MERCK & CO., INC.

Manufacturing Chemists

RAHWAY, NEW JERSEY

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog cas.	44
Pork sausage, sheep cas.	51 @53
Frankfurters, skinned	40 @41½
Bologna (ring)	39½ @45
Bologna, artificial cas.	35½ @36½
Smoked liver, hog bungs	39½ @46½
New Eng. lunch. spec.	53 @62
Sausage	34½
Pork, orange, smoked	48 @61
Pickle & Pimiento loaf	35½ @41½
Olive loaf	36½ @44½
Pepper loaf	42 @61½
Smokie snacks	52½
Smokie links	62½

SPICES

(Basis Chgo., orig. bbls. bags, bales)

Whole Ground

Allspice, prime	69	77
Resifted	73	81
Chill Powder	47	
Chill Pepper	47	
Cloves, Ceylon	73	79
Ginger, Java, unbl.	41	47
Mace, fancy, Banda	1.80	
West Indies	1.52	
East Indies	1.69	
Mustard flour, fancy	37	
No. 1	33	
West India Nutmeg	50	
Paprika, Spanish	51	
Pepper, Cayenne	54	
Red, No. 1	53	
Pepper, packers	86	91
Malibar	73	82
Black Lampong	73	82

SEEDS AND HERBS

(l.c.l. prices)

	Ground	Whole for Sausage
Caraway seed	26	29
Cominos seed	27	31
Mustard seed,		
fancy	23	..
Yellow American	17	
Oregano	37	44
Coriander, Morocco,		
Natural No. 1	15	19
Marjoram, French	40	47
Sage, Dalmatian,		
No. 1	53	61

CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb.	
bbls., del. or f.o.b. Chgo.	\$10.06
Salt peter, n. ton, f.o.b. N.Y.	
Bbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd. gran. nitrate of	
soda	5.25
Pure rfd. powdered nitrate	
of soda	6.25
Salt in min. car. of 45,000	
lbs. only, paper sacked.	
f.o.b. Chgo.: Gran. (ton) ..	28.00
Rock. per ton in 100-lb.	
bags, f.o.b. warehouse,	
Chicago	26.00
Sugar	
Raw, 98 basis, f.o.b. N.Y.	6.23
Refined standard cane gran.	
basis	8.65
Packers, curing sugar, 100-lb.	
bags, f.o.b. Reserve, La.,	
less 2%	8.10
Dextrose, per cwt.	
Cerelose, Reg. No. 53	7.40
Ex-Whse. Chicago	7.50

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass)	Los Angeles July 13	San Francisco July 13	No. Portland July 13
----------------------	---------------------	-----------------------	----------------------

STEER:

Choice:

500-600 lbs.	\$40.00@41.00
500-700 lbs.	39.00@40.00

Good:

500-600 lbs.	37.00@39.00
600-700 lbs.	35.00@38.00

Commercial:

350-500 lbs.	34.00@36.00
COW:	

Commercial:

all wts...	25.00@27.00
Utility, all wts.....	23.00@25.00

FRESH CALF:

(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:		

200 lbs. down	37.00@39.00
Good:	

200 lbs. down	35.00@38.00
Commercial:	

350-500 lbs.	34.00@36.00
LAMB (Carcass):	

Prime:	
40-50 lbs.	45.00@47.00
50-60 lbs.	44.00@45.00

Choice:	
40-50 lbs.	45.00@47.00
50-60 lbs.	44.00@45.00

Good:	
all wts.....	42.00@44.00

MUTTON (EWE):

Choice, 70 lbs. down...	16.00@19.00
Good, 70 lbs. down....	16.00@19.00

FRESH PORK CARCASS:

(Packer Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	42.00@43.00
120-160 lbs.	39.00@41.50	40.00@41.00

LOINS:

8-10 lbs.	57.00@62.00
10-12 lbs.	57.00@62.00
12-16 lbs.	52.00@57.00

FRESH PORK CUTS No. 1: (Smoked)

(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	39.00@45.00	44.00@48.00

HAMS, Skinned:

12-16 lbs.	56.00@61.00
16-18 lbs.	55.00@60.00

BACON, "Dry Cure" No. 1:

6-8 lbs.	63.00@68.00
8-10 lbs.	60.00@67.00
10-12 lbs.	59.00@64.00

LARD, Refined:

1-lb. cartons	22.00@23.00
50-lb. cartons & cans.	20.00@22.25
Tierces	19.50@21.75



EXACT WEIGHT Scale

Specially designed for Packaging Sliced Bacon

This Exact Weight Scale gives you fractional-ounce visible accuracy plus SPEED! Short lever fall and the action of an adjustable hydraulic damping mechanism bring weight indicator to rest quickly—and magnified indication makes possible an accurate reading at a glance. Its low, compact design is adapted to bacon packing tables generally in use. Always ready to weigh—no leveling required. Extremely short lever fall reduces wear to a minimum. Has capacity of one pound and indicator travel of one-half inch being equivalent to one ounce. Commodity platter is stainless steel. Send coupon for full details on Model 253.

Sales and Service from Coast to Coast.

Exact Weight Scales

Better quality control

Better cost control

THE EXACT WEIGHT SCALE COMPANY

915 W. Fifth Ave., Columbus 8, Ohio

2920 Bloor St. W., Toronto 18, Canada

Please send complete information on Model 253.

Name

Address

City Zone State

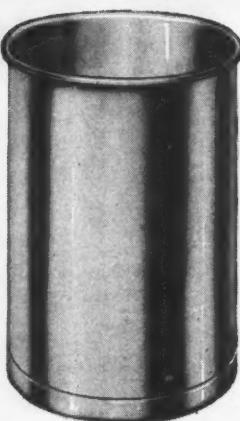
STANcase
STAINLESS STEEL
EQUIPMENT

**STAINLESS STEEL
DRUMS**
Available In 2 Sizes

Model No. 30 . . . 30 Gal. Capacity
Model No. 55 . . . 55 Gal. Capacity

Fully Approved by
Health Authorities

STANCASE SANITARY, FOOD
HANDLING DRUMS are ruggedly
constructed for long-life service of 16 gauge Stainless Steel.
Inside surfaces are seamless; maintained sparklingly clean with
minimum labor. Top rims are rolled over a steel reinforcing-rod and
closed all around. Foot rings are made of Stainless Steel and are
closed all around leaving no crevices where dirt might accumulate.
Foot ring takes the abuse of service (bottom of drum does not rest
on the floor) and eases the rolling of heavily-laden drum.



SPECIFICATIONS

MODEL No. 30

Capacity—30 Gal.
16 gauge Stainless Steel
Inside Dimensions:
Diam. 18 1/2"; Depth 28".
Overall height—29".
COVERS AVAILABLE
16 ga. Stainless Steel covers can be furnished.

MODEL No. 55

Capacity—55 Gal.
16 gauge Stainless Steel.
Inside Dimensions:
Diam. 22 1/4"; Depth 34".
Overall height—35".
COVERS AVAILABLE
16 ga. Stainless Steel covers can be furnished.

MANUFACTURED BY

THE STANDARD CASING CO., Inc.
121 Spring Street • New York 12, N.Y.



Especially made
for coloring
sausage casings



WARNER-JENKINSON MFG. CO.
2526 BALDWIN ST. • ST. LOUIS 6, MO.

Carlots



Barrel Lots

DRESSED BEEF

BONELESS MEATS AND CUTS

OFFAL • CASINGS

SUPERIOR PACKING CO.
CHICAGO

ST. PAUL

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service
CASH PRICES

**F.O.B. CHICAGO
CHICAGO BASIS**

WEDNESDAY, JULY 14, 1954

REGULAR HAMS

Fresh or F.F.A.	6- 8	45 1/2 n	45 1/2 n
Frozen	8-10	45 1/2 n	45 1/2 n
8-10	49 1/2 n	49 1/2 n	36
10-12	49 1/2 n	49 1/2 n	35
12-14	49 1/2 n	49 1/2 n	31 1/2
14-16	49 1/2 n	49 1/2 n	29
16-18	48n	48n	27 1/2
18-20	42n	42n	27 1/2
20-22	36 1/2 n	36 1/2 n	27 1/2

**BELLIES
(Square Cut)**

Fresh or F.F.A. **BELLIES** **Frozen**

6- 8 45 1/2 n 45 1/2 n

8-10 45 1/2 n 45 1/2 n

10-12 36 36

12-14 35 35

14-16 31 1/2 31 1/2

16-18 29 29

18-20 27 1/2 27 1/2

20-22 27 1/2 27 1/2

GR. ANN. D. S.

6- 8 45 1/2 n 45 1/2 n

8-10 45 1/2 n 45 1/2 n

10-12 36 36

12-14 35 35

14-16 31 1/2 31 1/2

16-18 29 29

18-20 27 1/2 27 1/2

20-22 27 1/2 27 1/2

GR. ANN. D. S.

6- 8 45 1/2 n 45 1/2 n

8-10 45 1/2 n 45 1/2 n

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16-18 29 29

18-20 27 1/2 27 1/2

20-22 27 1/2 27 1/2

GR. ANN. D. S.

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20-22 27 1/2 27 1/2

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20-22 27 1/2 27 1/2

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20-22 27 1/2 27 1/2

GR. ANN. D. S.

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16-18 29 29

18-20 27 1/2 27 1/2

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16-18 29 29

18-20 27 1/2 27 1/2

20-22 27 1/2 27 1/2

GR. ANN. D. S.

6- 8 45 1/2 n 45 1/2 n

8-10 45 1/2 n 45 1/2 n

10-12 36 36

12-14 35 35

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS
CARCASS BEEF

	FRESH PORK CUTS	
	(l.c.l. prices)	
July 13, 1954		Western
Per Owt.		
Western		
Prime, 700/800	\$43.00@44.00	Pork loins, 8/12 ... \$63.00@65.00
Prime, 800/900	42.00@43.00	Pork loins, 12/16 ... 58.00@60.00
Choice, 600/800	41.50@43.50	Hams, sknd., 14/down ... 56.00@58.00
Choice, 800/900	40.50@41.00	Boston butts, 4/8 lbs. ... 44.00@47.00
Good, 500/700	38.00@39.00	Spareribs, 3/down ... 53.00@56.00
Steer, commercial	32.00@34.00	Pork trim., regular ... 30.00
Cow, utility	28.00@31.00	Pork trim., spec. 80% ... 49.00

BEEF CUTS

	City	
Prime:		
Hindqtrs., 600/800	55.00@60.00	Short loins, untrm. ... 80.00@90.00
Hindqtrs., 800/900	53.00@54.00	Short loins, trim. ... 105.00@115.00
Rounds, flank off.	50.00@52.00	Flanks ... 16.00@17.00
Rounds, diamond, bone		Ribs (7 bone cut) ... 56.00@62.00
flank off.	51.00@52.00	Arm chucks ... 33.00@34.00
Short loins, untrm.	80.00@90.00	Briskets ... 28.00@30.00
Short loins, trim.	105.00@115.00	Plates ... 17.00@18.00
Flanks	16.00@17.00	Forequarters (Kosher) ... 36.00@37.00
Ribs (7 bone cut)	74.00@78.00	Arm chucks (Kosher) ... 35.00@37.00
Arm chucks	33.00@34.00	Briskets (Kosher) ... 30.00@31.00
Briskets	28.00@30.00	
Plates	17.00@18.00	
Forequarters (Kosher)	33.00@35.00	
Arm chucks (Kosher)	34.00@36.00	
Briskets (Kosher)	30.00@31.00	

Choice:

Hindqtrs., 600/800...	53.00@57.00	Short loins, untrm. ... 80.00@90.00
Hindqtrs., 800/900...	51.50@52.00	Short loins, trim. ... 105.00@115.00
Rounds, flank off...	50.00@51.00	Flanks ... 16.00@17.00
Rounds, diamond, bone		Ribs (7 bone cut) ... 56.00@62.00
flank off.	51.00@52.00	Arm chucks ... 33.00@34.00
Short loins, untrm.	83.00@96.00	Briskets ... 28.00@30.00
Short loins, trim.	105.00@115.00	Plates ... 17.00@18.00
Flanks	16.00@17.00	Forequarters (Kosher) ... 33.00@35.00
Ribs (7 bone cut)	55.00@58.00	Arm chucks (Kosher) ... 34.00@36.00
Arm chucks	31.00@32.00	Briskets (Kosher) ... 30.00@31.00
Briskets	28.00@30.00	
Plates	17.00@18.00	
Forequarters (Kosher)	33.00@35.00	
Arm chucks (Kosher)	34.00@36.00	
Briskets (Kosher)	30.00@31.00	

FANCY MEATS

	(l.c.l. prices)	Cwt.
Veal breads, under 6 oz.	\$55.00	
6 to 12 oz.	47.00@48.00	
12 oz. up	85.00@86.00	
Beef livers, selected	33.00@35.00	
Beef kidneys	12.00	
Oxtails, over 1/2 lbs.	10.00@11.00	

LAMBS

	(l.c.l. prices)	City
Prime, 30/40	\$54.00@56.00	Steers, ch. & pr. ... \$24.25 only
Prime, 40/45	53.00@56.00	Steers, choice ... 21.75@23.50
Prime, 45/55	54.00@55.00	Steers, com. ... 20.00@21.50
Choice, 30/40	52.00@55.00	Steers, com. com. ... 17.50@18.50
Choice, 40/45	53.00@55.00	Heifers, choice & pr. ... 22.15@23.00
Choice, 45/55	54.00@55.00	Heifers, com'l & gd. ... 15.00@18.50
Choice, 50/55	54.00@55.00	Cows, com'l & gd. ... 12.50@13.50
Choice, 55/65	54.00@55.00	Cows, util. & com'l. ... 9.50@11.25
Good, 30/40	49.00@52.00	Cows, can. & cut. ... 7.50@9.25
Good, 40/45	50.00@52.00	Bulls, util. & com'l. ... 13.00@14.50
Good, 45/55	48.00@50.00	

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, July 14 were reported as follows:

CATTLE:

Steers, ch. & pr.	\$24.25 only
Steers, choice	21.75@23.50
Steers, com. ...	20.00@21.50
Steers, com. com. ...	17.50@18.50
Heifers, choice & pr.	22.15@23.00
Heifers, com'l & gd.	15.00@18.50
Cows, com'l & gd.	12.50@13.50
Cows, util. & com'l.	9.50@11.25
Cows, can. & cut.	7.50@9.25
Bulls, util. & com'l.	13.00@14.50

HOGS:

Choice, 190/200	23.25@24.00
Choice, 220/240	23.25@24.00
Good, 240/270	22.00@23.50
Good, 270/300	20.75@22.50
Sows, 400/down	16.75@20.50

LAMBS:

Choice	22.50@23.00
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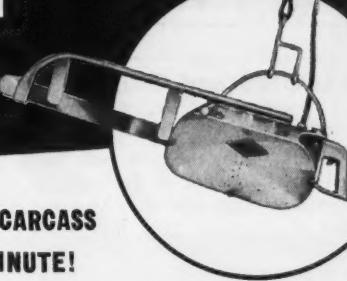
LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended July 3, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
Up to 1000 lbs.	Good and Choice	Grade B1	Good
1954	1953	1954	1954
1954	1953	1954	1954
Toronto	\$19.50	\$17.77	\$20.88
Montreal	20.75	19.25	21.50
Winnipeg	18.25	17.75	21.72
Calgary	19.35	17.85	21.47
Edmonton	18.25	17.00	18.50
Victoria	18.02	17.00	20.00
Pt. Albert	18.10	17.15	22.90
Moose Jaw	17.00	17.40	20.75
Saskatoon	17.25	17.85	22.75
Rogers	17.50	16.95	19.70
Vancouver	17.63	17.50	19.00

*Dominion Government premiums not included.

JULY 17, 1954

KOCH
**Electric
Carcass
Splitter**


If you kill 10 beef a day, a Koch Electric Carcass Splitting Saw will quickly pay for itself in labor time alone.

Make straight, clean, fast cuts. Koch exclusive quadrant suspension provides effortless control. Saw hangs balanced on cradle. Trigger-type safety switch in rear handle.

Koch quality throughout. Rugged construction and simple design give years of trouble-free operation. Satisfaction guaranteed. Convenient payment plan available.

No. 1198—with 1-H.P. motor for 3 phase, 220 volt \$425

No. 1199—with 1-H.P. motor for single phase, 220 volt \$440

See Koch General Catalog 78 for complete line of slaughtering equipment. Write for free catalog.


KOCH Supplies

2520 Holmes St. Kansas City 8, Mo.

Or for quickest service call collect Kansas City Victor 3789

How to analyze foods...
and interpret your findings
"Food Analysis"
By A. G. WOODMAN
(Mass. Institute of Technology)
Illustrated \$8.50

This book gives you a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

Order from
THE NATIONAL PROVISIONER
15 W. Huron St. • Chicago 10, Illinois
**COVERS
LATEST METHODS
FOR ANALYZING:**

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Maple Syrup
- Honey
- Cacao and Chocolate
- Eggs
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Cider Vinegar
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

BY-PRODUCTS...FATS AND OILS

TALLOWS and GREASES

Wednesday, July 14, 1954

Moderate sales volume was reported late last week in the edible fats market although the Midwest market was inclined to a little easiness. Product for eastern destination carried a higher price tag and some bids for that direction were raised fractionally. Bleachable fancy tallow, regular production, was bid at 6½c and hard body material at 6¾c, delivered East. Bleachable fancy tallow sold at 5¾c, prime tallow at 5½c and special tallow at 4¾c, c.a.f. Chicago.

Yellow grease was bid at 4½c, Chicago, but without sellers. Prime tallow was bid at 5¾c c.a.f. East, or c.a.f. New Orleans. B-white grease was bid at 5¾c, Chicago, but also without reported action. The all hog choice white grease did a reverse from the previous day with bids of 7¾c, East and reports of some trade at that basis.

A couple of tanks of edible tallow sold at 8½c, f.o.b. outside point, equal to 9c, Chicago basis. All hog choice white grease was offered Friday at 8c, c.a.f. East. A few tanks of bleachable fancy tallow sold at 5½c, c.a.f. Chicago. Several tanks of yellow grease traded at 4½@4¾c, delivered Chicago. Hard body bleachable fancy tallow sold at 6¾c, c.a.f. East.

At the opening of the new week, one consumer was listing the available offerings, which were on the light side in the Midwest. A few tanks of regular production bleachable fancy tallow sold at 6¾c, c.a.f. New York. All hog choice white grease was bid at 7½@7¾c, delivered East, with sellers holding up to 8c.

The tallow market on Tuesday firmed, while most items in the grease

category remained unchanged. The exception was yellow grease, which traded fractionally higher. Several tanks of bleachable fancy tallow, hard body, sold at 6¾c, c.a.f. East. Regular production interest was reported at 6¾c, same destination. Two tanks of special tallow sold at 5¾c, Chicago basis. Another tank sold at 5c, c.a.f. Chicago. A few tanks of prime tallow sold at 6c, delivered New York. Yellow grease sold at 4¾c and 4¾c, c.a.f. Chicago and Chicago basis.

Original fancy tallow was bid at 6¾c and 6¾c, c.a.f. East. No. 2 tallow was bid at 5c, c.a.f. New Orleans. All hog choice white grease was bid at 7¾c, c.a.f. East, with sellers holding for 8c. A couple more tanks of yellow grease traded at 4¾c, c.a.f. Chicago. Two additional tanks of special tallow sold later at 5¾c, also c.a.f. Chicago. A tank of edible tallow sold at 8¾c, f.o.b. outside point, equal to about 9c, Chicago basis.

Several tanks of yellow grease sold on Wednesday at 5½c, c.a.f. New York. Special tallow was bid at 5¾c, c.a.f. East. Several tanks of all hog choice white grease sold at 7¾c, delivered East; bids of 7½c same destination were heard later. A tank of edible tallow sold at the market. Original fancy tallow was bid at 6¾c, East, but without reported action.

TALLOWS: Wednesday's quotations: edible tallow, 8½@9c; original fancy tallow, 6¾c; bleachable fancy tallow, 5¾c; prime tallow, 5¾@5½c; special tallow, 5¾c; No. 1 tallow, 5¾@5c; and No. 2 tallow, 4¾@4¾c.

GREASES: Wednesday's quotations: choice white grease (not all hog), 5¾c; B-white grease, 5¾c; yellow grease, 4¾c; house grease, 4¾c; and brown grease, 3¾@4c. The all hog choice white grease quoted at 7¾c, c.a.f. East.

VEGETABLE OILS

Wednesday, July 14, 1954

Trading in the vegetable oil market was generally slow Monday with prices mixed.

July shipment soybean oil sold at 13¾c early and later at 13¾c, f.o.b. Decatur. There was additional movement of July shipment at 13¾c going to the East. Original oil was later offered at 14c. First-half August shipment cashed at 13¾c, while straight month moved at 13¾c.

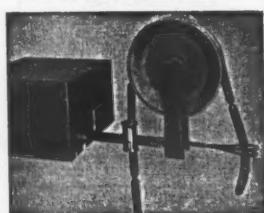
Cottonseed oil for quick shipment was bid at 14¾c and July shipment sold at 14c in the Valley. The market in the Southeast was nominal at 14¾c. In Texas, 13¾c was bid at central points and at other favorable locations with some sales reported at that level. There was a good volume traded Saturday of last week at Harlingen and new crop cottonseed oil sold at 13½c for July shipment, 13¾c for early August shipment and 13¾c for straight August shipment.

Corn oil was offered at 14½c in the Midwest, but no trading was heard at that level. Peanut oil was unchanged at 16¾c nominal basis, also without activity. Coconut oil sold at 12¾c for spot shipment.

A fair volume of soybean oil changed hands Tuesday, but July shipment experienced the bulk of activity at 14c, f.o.b. Decatur, for unrestricted oil. A small amount of August shipment cashed at 13¾c. Later buying interest for July shipment was at 13¾c with offerings priced at 14c. August shipment was bid at 13¾c. Both resale and original soybean oil were involved in the day's activity with dealers and refiners the main buyers.

The cottonseed oil market was

"STRING-A-WAY" does it mechanically



De-strings 900 pounds of linked sausage in an hour without "whipping" by hand.

SAVES LABOR —
SAVES TIME —
SAVES MONEY.

Easy to operate.
Details on request.

THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO
Kirby 4000

THE *Reco*® Fly Chaser Fan



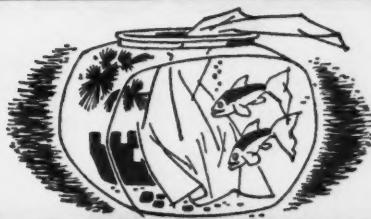
Solves the fly pest problem. When installed at entrances, shipping platforms and conveyor openings blows a volume of air downward which flies don't pass through. Avoids necessity of fly sprays.

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River Grove, Ill.

It's Insoluble!



West Carrollton Genuine Vegetable Parchment protects moist foods that contain water, oil, grease and mild acids. It's *insoluble*—one of many reasons why it is preferred by leading packers.

Protect *your* product with this pure vegetable parchment that is Odorless, Tasteless, Insoluble, Grease-resistant and Strong (wet or dry). We're ready to design and print exactly the wrapper *you* need, in attractive colors, using special inks. Write us.

West Carrollton
GENUINE VEGETABLE
Parchment

WEST CARROLLTON PARCHMENT COMPANY

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SALES OFFICES: New York, 99 Hudson St. • Chicago, 400 West Madison St.

DRY WAXED
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BUTTER WRAPPERS

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TRI-3-WRAP FOR
SMOKED MEATS

MARGARINE WRAPPERS

MANY OTHERS

Expertly Sewed

WILSON'S NATURAL CASINGS



Expert workmanship is assured in Wilson's super sewed sausage casings. Strict inspection gives uniformly good appearance to your finished product.

In every way
Sausage is best in **Wilson's**

Natural Casings



General Offices: Chicago 9, Illinois

stronger, but sales were slow to develop. In the Valley, 14½c was asked for immediate-July shipment, with 14c bid. There were sales in Texas at 13¾c, Waco basis and 13¾c at Lubbock. There was buying interest at Harlingen for new crop oil, but no actual movement was recorded.

Corn oil cashed at 14½c in the Midwest with additional offerings at that level. Peanut oil was quoted lower at 16¾c, nominal basis, although some light sales were reported at 16½c. Coconut oil declined to 12½c, nominal basis.

The soybean oil market was quiet at midweek. August shipment sold at 13¾c, while July was nominal at 14c. Earlier, July shipment was offered at 14c with buying interest ½c under that level. September shipment was bid at 12½c.

There was little change in the cottonseed oil market with the exception of Texas, where 14c was paid, Waco basis. Early movement was recorded at 13¾c. There was also movement at Lubbock at 13¾c with additional buying interest at that level. Sales at the Rio Grande area were made at 13¾c. In the Valley, 14c to 14½c was quoted nominally. The market in the Southeast was dull at 14¾c.

Corn oil was nominal at 14½c. Peanut only sold late Tuesday at 16½c and was quoted at that level Wednesday. Most mills were asking 16¾c, however. Coconut oil was offered at 12½c for nearby shipment, and 12¾c for straight month.

CORN OIL: Unchanged from last week's level in light trading.

COTTONSEED OIL: Market generally unchanged to slightly stronger in Texas at midweek.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, JULY 9, 1954

	Open	High	Low	Close	Prev. Close
July	13.14b			16.18b	16.20b
Sept.	15.15b			15.20b	15.20b
Oct.	14.85b			14.88b	14.86b
Dec.	14.65b			14.65b	14.70
Jan.	14.60b			14.60b	14.65b
Mar.	14.70b			14.78b	14.72
May	14.70b			14.78b	14.70b
Sales:	7 lots.				

MONDAY, JULY 12, 1954

	Open	High	Low	Close	Prev. Close
July	16.20b	16.35	16.29	16.35	16.18b
Sept.	15.18b	15.26	15.18	15.25b	15.20b
Oct.	14.80b	14.98	14.98	14.98	14.88b
Dec.	14.60b	14.75	14.75	14.65b	14.65b
Jan.	14.60b			14.60b	14.60b
Mar.	14.70b			14.82b	14.78b
May	14.70b			14.84b	14.78b
Sales:	21 lots.				

TUESDAY, JULY 13, 1954

	Open	High	Low	Close	Prev. Close
July	16.33b	16.49	16.45	16.45b	16.35
Sept.	15.20b	15.34	15.30	15.30b	15.25b
Oct.	14.95b			14.97b	14.98
Dec.	14.70b	14.79	14.65	14.67	14.65b
Jan.	14.75b			14.65b	14.60b
Mar.	14.80b	14.92	14.81	14.85	14.82b
May	14.80b			14.87b	14.84b
Sales:	72 lots.				

WEDNESDAY, JULY 14, 1954

	Open	High	Low	Close	Prev. Close
July	16.40b	16.50	16.50	16.45b	16.45b
Sept.	15.30b	15.35	15.30	15.35b	15.30b
Oct.	14.95b	15.07	15.06	15.07b	14.97b
Dec.	14.65b	14.90	14.78	14.90b	14.67
Jan.	14.60b			14.85b	14.65b
Mar.	14.85b	15.05	15.00	15.05	14.85
May	14.90b	15.00	15.00	15.07b	14.87b
Sales:	44 lots.				

SOYBEAN OIL: Prices fluctuate during week, but mostly ¼c higher than last week.

PEANUT OIL: Sold late Tuesday at 16½c.

COCONUT OIL: Offerings at midweek priced the same as week earlier.

VEGETABLE OILS

Wednesday, July 14, 1954

	Crude cottonseed, oil, carlots, f.o.b. mills	Lbs.
Valley	14	14½n
Southeast	14	14½n
Texas	14	14½n
Corn oil in tanks, f.o.b. mills	14	14½n
Peanut oil, f.o.b. Southern mills	16½n	
Soybean oil, Decatur	14n	
Coconut oil, f.o.b. Pacific Coast	12½n	
Cottonseed foots,		
Midwest and West Coast	13½b	
East	13½b	

OLEOMARGARINE

Wednesday, July 14, 1954

	White domestic vegetable	Yellow quarters	Milk churned pastry	Water churned pastry
	27	29	27	26

OLEO OILS

(F.O.B. Chicago)

	Lbs.
Prime oleo stearine (slack barrels)	106½12½

Extra oleo oil (drums) 16@17

pd—paid. n—nominal. a—asked. b—bid.

EASTERN BY-PRODUCTS

New York, July 14, 1954

Dried blood was quoted Wednesday at \$8.50 per unit of ammonia. Low test wet rendered tankage was listed at \$7 to \$7.50 per unit of ammonia and dry rendered tankage was priced at \$1.90 per protein unit.

BY-PRODUCTS MARKET

BLOOD

Wednesday, July 14, 1954

	Unit
Unground, per unit of ammonia (bulk)	.775n

DIGESTER FEED TANKAGE MATERIAL

	Unit
Wet rendered, unground, loose	*9.00
Low test	*8.25
High test	4.50@5.00

PACKINGHOUSE FEEDS

	Carlots, per ton
50% meat, bone scraps, bagged	\$115.00@125.00
50% meat, bone scraps, bulk	112.50@120.00
55% meat scraps, bulk	125.00
60% Digester tankage, bulk	108.50@110.00
60% Digester tankage, bagged	112.00@115.00
80% blood meal, bagged	155.00
80% standard steamed bone meal, bagged (spec. prep.)	80.00
60% steamed bone meal, bagged	60.00@65.00

FERTILIZER MATERIALS

	Per unit per ton
High grade tankage, ground	6.00
per unit ammonia	6.25

DRY RENDERED TANKAGE

	Per unit Protein
Low test	*2.10@2.15
High test	*2.10@2.15n

GELATINE AND GLUE STOCKS

	Per cwt.
Calf trimmings (limed)	\$1.35@1.50
Hide trimmings (green salted)	6.00@7.00
Cattle jaws, scraps and knuckles, per ton	55.00@57.50
Pig skin scraps and trimmings, per lb.	8@8%

n—nominal. a—asked.

*Quoted delivered basis.

EVERYBODY'S FAVORITE!



FRANKFURTERS

MADE WITH

MAYER'S Prepared SEASONINGS

The Man You Knew

... for pleasing appearance and color
... for uniformity of flavor
... for scientifically controlled quality

H. J. MAYER & SONS CO., INC.

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Plant: 6819 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

HIDES AND SKINS

Notice

Tufedge
BEEF CLOTHING
SUPERIOR TO ANY SHROUDS

Look for the Blue Stripes!

- Outlasts other beef shrouds 5 to 1.
- Rip-resistant pinning edge gives better, faster application.
- Available in 40" and 36" widths.

CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO
CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

SCREENING NEWS

Another production problem solved by SWECO Vibrating Screen Separator

Meat Packer Screens Paunch Waste From Plant Sewage

Fatty gut trimmings and other waste dewarfed at feed rate of 400 GPM, with SWECO Vibrating Screen Separator, using 80-mesh cloth. Three units handle problem for large plant.

Detailed data file on request

Free screening analyses and recommendations



Southwestern Engineering Company
4800 Santa Fe, Los Angeles
JEfferson 7131 • Cable - SWECOLA

Please send Data File #40-24

Name _____

Firm _____

Address _____

Hide market steady early in week, but branded steers and light native cows trade lower in midweek activity—Small packer hide market dull although offerings freely available—Country hides about unchanged from last week—Some No. 1 shearlings trade as high as 1.85—Calfskin trading at lower levels for northern production.

CHICAGO

PACKER HIDES: The hide market appeared easier Monday, mainly on the hearsay of buying inquiry for branded steers and cows at 1/2c lower early in the day. However, ex-light native steers seemingly were the strong selection on the list and were bid at 19½c in one direction. Later in the day the market affected a firmer tone when 4,900 Southwestern branded cows sold at 12½c, 3,200 northerns at 12c and about 1,000 Denvers at 11½c. Also traded were 1,800 heavy native steers at 12½c for northern production. There was also additional movement of heavy native steers at 12½c for northerns. Traders and dealers reportedly were the chief buyers as tanner bids were generally lacking.

Hides continued to trade at steady levels Tuesday, but overall volume was not heavy. About 2,000 River heavy native cows sold at 13½c and 1,000 northerns brought 14½c. An additional 2,800 northern heavy native cows sold at 14½c and 1,400 Rivers brought 13½c. Some 2,800 River heavy native steers traded at 12c. About 4,000 northern branded cows sold at 12c.

Prices for some selections declined at midweek, but others were believed steady. The bulk of the trading early was in branded steers and between 25,000 and 30,000 brought 10c for

the butts and 9½c on the Colorados. Light native cows also traded and both northerns and rivers sold at 15½c. About 1,000 ex-light native steers sold for export at a reported price of 19½c. Light native steers reportedly brought steady prices.

SMALL PACKER AND COUN.
TRY HIDES: The small packer hide market was dull during the week. The 48-lb. average was offered freely at 12c without action. The 50-lb. average was nominal at a top figure of 12c. Export interest was also reportedly slow to develop. Some 55-lb. average were offered at 10@10½c, but were untraded at those levels. The 60-lb. average continued nominal at 9½@10c. There was some export inquiry for lighter average country hides at 10c, but no trading was heard. Domestic interest was lower, but not in competition with that level. The 50-lb. straight locker butcher country hides were quoted at 9c with mixed renderers and locker butchers at 8½c.

CALFSKINS AND KIPSKINS: About 11,500 Milwaukee-Winona all-weight calf sold at 40c early in the week and some St. Louis kip reportedly sold at 26½c.

SHEEPSKINS: Sales of the No. 1 shearlings improved this week and a couple of cars sold at 1.85. A truck also sold at 1.85 with additional No. 1 shearlings sold at somewhat lower levels. Some No. 2 shearlings sold at 1.25 last week; however, other trading was heard this week at 1.05. No. 3 shearlings were short in supply, but a few were traded at .70. Fall clips were offered at 2.75, but did not trade. Dry pelts were nominal at 28@28½c. Pickled skins appeared softer and were quoted at 11.50 to 12.00 per dozen for clear spring lambs. Last sales were at the higher figure.

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FOR YOUR LOAVES

SWEET DICED PICKLES DILL

FREE SAMPLE — REQUEST ON YOUR LETTERHEAD

WISCONSIN PICKLE PRODUCTS CO.

P.O. BOX 672

APPLETON, WIS.

CHICAGO HIDE QUOTATIONS

PACKER HIDES
Week ending Previous Cor. Week
July 14, 1954 Week 1953

	14½@15	14½@15	15½@17
Nat. steers..	14½@15	14½@15	15½@17
Hvy. Texas steers ...	10n	10½	13
But. brad. steers ...	10	10½	13
Col. steers ..	9½	10	12½
Ex. lgt. Tex.			
Steers, ...	13½n	14n	18½n
Brnd. cows.. 12	@12½	12 @12½	15½@16
By nat. cows.. 13½@14½	13½@14½	17½@18½	
Lt. nat. cows.. 15½	16 @16½	15 @15½	
Nat. bulls.. 9½@10n	9½@10n	10 @10½	
Brnd. bulls.. 8½@9n	8½@9n	9 @9½	
Calfskins,			
Nor. 10/15	40n	40 @42½n	50n
10/down ..	40n	40 @42½n	47½n
Kips, Nor. nat., 15/25	25n	25	31n
Kips, Nor. Brnd., 15/25	22½n	22½n	28½n

SMALL PACKER HIDES

	60 lbs. and over ...	9½@10n	9½@10n	13½@14n
50 lbs. ...	12n	12n	14	@14½n

SMALL PACKER SKINS

	Calfskins, und. 15 lbs..	28@ 30n	28@ 30n	30@ 35
Klips, 15/30..	18n	18@ 20n	20@ 27	
Slinkys, reg.. 1.25@1.35n	1.25@1.35n	1.25@1.50n		
Slinkys, h'less 25@ 35n	25@ 35n	30@ 35n		

SHEEPSKINS

	Packer shearlings, No. 1	1.85	1.80n	2.45
Dry Pelts	28@28½n	28@ 28½n	29@ 30n	
Horseshides,				
Untrmd. 9.50@10.00	9.50@10.00n	12.00@12.50		

N.Y. HIDE FUTURES

FRIDAY, JULY 9, 1954

	Open	High	Low	Close	16a
July ...	14.10b	14.15	14.05	14.10b	
Oct. ...	14.00b	14.85	14.05	14.75	
Jan. ...	15.50b	15.40	15.35	15.40	
Apr. ...	16.00b	16.10	15.80	15.82b	88a
July ...	16.45b	16.10	16.07	16.25b	35a
Oct. ...	16.90b	16.85	16.85	16.70b	85a

Sales: 77 lots.

MONDAY, JULY 12, 1954

	July ...	14.00b	14.00	13.91	13.90b-	95a
July ...	14.65-68	14.08	14.55	14.58	-	55
Oct. ...	15.39-40	15.40	15.16	15.20		
Jan. ...	15.80b	15.69	15.69	15.69		
July ...	16.70b	16.08	16.07	16.08		
Oct. ...	16.60b	16.50b-		60a

Sales: 71 lots.

TUESDAY, JULY 13, 1954

	July ...	13.80b	13.71	13.71	13.62b	95a
July ...	14.52b	14.65	14.55	14.55b	62a	
Oct. ...	15.15b	15.25	15.25	15.20b	25a	
Jan. ...	15.60b	15.78	15.78	15.68b	75a	
July ...	16.03b	16.15	16.15	16.08b	15a	
Oct. ...	16.50b	16.70	16.60	16.60		

Sales: 44 lots.

WEDNESDAY, JULY 14, 1954

	July ...	13.82b	13.71	13.71	13.61b-	70a
July ...	14.52-50	14.52	14.22	14.26		
Oct. ...	15.15	15.15	14.86	14.90		
Jan. ...	15.55b	15.50	15.30	15.30b	36a	
July ...	15.93b	15.92	15.91	15.70b	80a	
Oct. ...	16.35b	16.21	16.19	16.19		

Sales: 155 lots.

THURSDAY, JULY 15, 1954

	July ...	13.46b	13.68b-	78a
July ...	14.25b	14.31	14.14	14.29	
Oct. ...	14.81b	14.94	14.75	14.94	
Jan. ...	15.25b	15.28	15.20	15.35b	40a
July ...	15.60b	15.70	15.70	15.75b	85a
Oct. ...	16.05b	16.15	16.15b	25a

Sales: 40 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 10, 1954, totaled 3,511,000 lbs.; previous week, 4,161,000 lbs.; same week, 1953, 5,276,000 lbs.; 1954 to date, 148,939,000 lbs.; same period, 1953, 133,575,000 lbs.

Shipments for week ended July 10, 1954, totaled 3,849,000 lbs.; previous week, 3,458,000 lbs.; corresponding week 1953, 2,905,009 lbs.; this year to date, 113,839,000 lbs.; corresponding week, 1953, 100,253,000 lbs.

PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES

THE RATH PACKING CO., WATERLOO, IOWA

Another Case History from
the Files of CHAMPION:



Problem:

A Michigan account* set up on a regular shipping schedule basis found themselves out of bags one night as a result of an unanticipated sudden increase in business.

Solution:

A phone call to Champion and Champion's own plane delivered enough bags to keep production going until the regularly scheduled truckload arrived at their plant.

Moral: Prompt service, timely delivery, design ideas, production help—they all go hand in hand with the top quality bags and roll stock produced by Champion. For proof, see one of the twenty-five Champion Packaging Specialists located coast-to-coast or call or write us today.

*Name on request



160 NORTH LOOMIS STREET, CHICAGO 7, ILLINOIS

Converters of Cellophane and Glassine Printed Rolls and Bags

Week's Closing Markets

West African Oils Could Press U. S. Trade in Europe

United States oilseeds and edible oils may in the future face substantially greater competition in European markets as result of increased supplies of high quality, edible-grade palm oil in West Africa, according to a U.S. Department of Agriculture marketing study. The larger supplies of high quality oil are the result of important improvements which have been, and are continuing to be made in palm oil quality, especially in Nigeria and the Belgian Congo.

Though palm oil quality has risen, the department's study indicates that West African production of oilseeds—particularly peanuts—and of oil palm products in general, is not likely to increase rapidly in the near future. Native production, still the major source of supply, is directly affected by world prices, and weather also is an important factor, especially in the case of peanuts.

June Cattle, Hog Prices Below May; Lambs Higher

Cattle and hog prices came under pressure in June, while the market for slaughter lambs improved considerably from May, Chicago livestock market figures indicated. Cattle topped at \$27.25 and averaged \$23.40 compared with \$30 and \$23.60 for May, while the June 1953 top and average were \$25.00 and \$21.75.

Top June hogs were \$27.50 and they averaged \$21.60 compared with \$28.35 and \$25.00 in May and \$26.90 and \$23.35 in June last year. The June top and average for lambs were \$28 and \$24.65 compared with \$25 and \$22.75 in May and \$29.00 and \$25.10 in June last year.

THURSDAY'S CLOSINGS Provisions

The Chicago hog top was \$24.75; average, \$19.50. Provision prices were quoted as follows: Under 12 pork loins, 60; 10/14 green skinned hams, 52; Boston butts, 38 asked; 16/down pork shoulders, 35 nom.; 3/down spareribs, 49%; 8/12 fat backs, 13@ 13½; regular pork trimmings, 19½ nom.; 18/20 DS bellies, 26½ nom.; 4/6 green picnics, 37 nom.; 8/up green picnics, 24%.

P.S. loose lard was quoted at 16.62½ nom. and P.S. lard in tiers at 16.50 nom.

Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: July 16.55-48; Sept. 15.38b-44a; Oct. 15.10b-15a; Dec. 14.90b-94a; Jan. 14.90b; Mar. 15.02; and May 15.04b-10a.

Sales: 64 lots.

Wholesale Price Indexes

Meats were among the few items which increased in price for the week ended July 6 to 93.7 from 92.4 the week before, according to the Bureau of Labor Statistics. The average primary market basket price advanced 0.1 per cent to 110.0 on the basis of the 1947-49 average of 100 per cent for the period. Live steers rose 2.6 per cent, hides, 2.5; while tallow declined 5.2 and lard, 5.4 per cent.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended July 10, with comparisons:

	Week July 10	Previous Week	Cor. Week 1953
Cured meats, pounds	8,869,000	9,050,000	4,063,000
Fresh meats, pounds	10,100,000	26,238,000	21,124,000
Lard, pounds ..	2,459,000	4,231,000	2,914,000

PHILADELPHIA FRESH MEATS

Tuesday, July 13, 1954
WESTERN DRESSED

BEEF (STEER):		
Prime, 600/800	None quoted	
Choice, 500/700	\$41.50@43.00	
Choice, 700/900	40.50@42.00	
Good, 500/700	37.50@39.00	
Commercial, 350/700	None quoted	

COW:		
Commercial, 350/700	28.50@30.25	
Utility, all wts.	24.00@26.50	

VEAL (SKIN OFF):		
Choice, 80/110	33.00@36.00	
Choice, 110/150	33.00@36.00	
Good, 50/80	29.00@31.00	
Good, 80/110	31.00@33.00	
Good, 110/150	31.00@33.00	
Commercial, all wts.	27.00@30.00	
Utility, all wts.	22.00@26.00	

LAMB (Spring):		
Prime, 30/50	52.00@55.00	
Prime, 50/60	47.00@52.00	
Choice, 30/50	51.00@54.00	
Choice, 50/60	46.00@51.00	
Good, all wts.	46.00@49.00	
Utility, all wts.	38.00@42.00	

MUTTON (EWE):		
Choice, 70/down	16.00@18.00	
Good, 70/down	15.00@17.00	

PORK CUTS—CHOICE LOINS:		
(Bladeless included) 8-10	64.00@67.00	
(Bladeless included) 10-12	64.00@67.00	
(Bladeless included) 12-16	58.00@60.00	
Butts, Boston style, 4-8	42.00@45.00	
SPARERIBS, 2 lbs. down	50.00@53.00	

LOCALLY DRESSED		
STEER BEEF CUTS:	Prime	Choice
Hindquarters, 600/800	\$53.00@56.00	\$52.00@54.00
Hindquarters, 800/900	53.00@55.00	51.00@53.00
Round, no flank	50.0@53.00	50.0@53.00
Hip rd., with flank	47.00@51.00	48.00@50.00
Full loin untrim	54.00@58.00	53.00@55.00
Rib (7 bone)	55.0@63.00	50.0@54.00
Arm Chuck	33.00@35.00	32.00@34.00
Brisket	29.00@30.00	28.00@30.00
Short plates	15.00@17.00	15.00@17.00

International Posts \$100,000 For 1954 Prizes; Changes Rules

Premiums of over \$100,000 were approved for the 1954 International Livestock Exposition when the directors of the show met recently to consider the classification for the 55th annual exposition. The show will be held November 26 to December 4 in the International Amphitheatre to which a 180,000 square ft. addition will be completed before the opening date of the exposition. Changes in rules pertaining to sheep, hogs and cattle entries were also approved.

CANADIAN STORAGE STOCKS

Cold storage holdings in Canada on June 1, 1954, with comparisons, as reported to THE NATIONAL PROVISIONER, in 1,000 lbs.:

	June 1 1954*	May 1 1954†	June 1 1953	June 1 1952
Beef, frozen	9,566	10,417	30,586	14,961
Veal, frozen	3,591	3,240	3,380	2,961
Pork, frozen	32,210	30,913	46,631	35,513
Mutton & Lamb, froz.	1,165	1,935	1,294	1,066

*Preliminary. †Revised.

ST. LOUIS HOGS IN JUNE

Hog receipts, weights and range of prices at the St. Louis National Stock Yards, Ill., were reported by H. L. Sparks & Co. as follows:

	June 1954	June 1953
Hogs received	159,673	172,002
Highest top price	\$27.25	\$27.10
Lowest top price	23.50	24.00
Average price	24.81	25.16
Average weight, lbs.	222	211

IMPROVE YOUR LARD.....
DEODORIZING • HYDROGENATED
LARD FLAKES

PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL
FREE SAMPLES ON REQUEST....

"CUDAHY OF CUDAHY"
CUDAHY, WISCONSIN • PHONE SHERIDAN 4-2000

LIVESTOCK MARKETS...Weekly Review

None quoted
\$41.50@43.00
40.50@42.00
37.50@39.50
None quoted

28.50@30.25
24.00@26.50

33.00@36.00

33.00@36.00

29.00@31.00

31.00@33.00

31.00@33.00

27.00@30.00

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50.00@53.00

Choice
\$52.00@54.00

51.00@53.00

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VISIONER

Shipment of N. Z. Boneless Beef Arrives in U. S.

A shipment of boneless cow beef and boneless bull beef has arrived in San Francisco from New Zealand, importers of the meat have reported. This is the first beef from that country to arrive in the U. S. since last year and is limited to boneless processing beef.

Prices on the meat are understood to be considerably lower than the domestic product. Anyone handling the meat must secure a license, pay a fee and the meat must be tagged "Foreign Cold Storage Beef" until the final processing.

In view of the large supply of cattle in this country, E. F. Forbes, president of the Western State Meat Packers Association, has expressed his displeasure in the arrival of the meat which he said "is not needed and only serves to depress the market for domestic beef." Some of it was immediately reshipped to Guam for civilian use.

Twin Needs of Cattlemen

Beef promotion and beef research are the most important objectives of the cattle industry, Don Collins, first vice president of the American National Cattlemen's Association, told the National Livestock Brands Conference in Clovis, N. M.

LIVESTOCK CAR LOADINGS

A total of 5,894 cars was loaded with livestock during the week ended July 3, 1954, according to the American Association of Railroads. This was an increase of 447 over the same week of 1953 and 1,268 cars more than in the like period of 1952.

LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during May, 1954 and 1953, as reported by the U. S. Department of Agriculture:

CATTLE (EXCLUDING CALVES)

	Salable receipts	Total receipts	Local slaughter
May, 1954	1,468,944	1,773,021	978,348
April, 1954	1,356,237	1,646,938	887,669
May, 1953	1,358,557	1,671,050	856,402
Jan.-May, 1954	7,295,811	8,600,422	4,880,416
Jan.-May, 1953	6,576,480	7,798,989	4,339,215
5-yr. av. (May 1949-53)	1,153,239	1,405,256	743,527

CALVES

	Salable receipts	Total receipts	Local slaughter
May, 1954	290,272	391,563	229,615
April, 1954	205,397	393,110	234,373
May, 1953	288,660	383,454	214,783
Jan.-May, 1954	1,514,466	1,964,275	1,182,323
Jan.-May, 1953	1,402,466	1,743,971	1,065,672
5-yr. av. (May 1949-53)	290,772	379,353	210,447

HOGS

	Salable receipts	Total receipts	Local slaughter
May, 1954	1,433,371	1,900,353	1,314,493
April, 1954	1,508,085	2,067,019	1,499,348
May, 1953	1,460,619	2,031,296	1,373,113
Jan.-May, 1954	7,889,099	11,033,629	7,886,015
Jan.-May, 1953	9,423,638	13,300,933	9,343,413
5-yr. av. (May 1949-53)	1,929,873	2,639,802	1,757,117

SHEEP AND LAMBS

	Salable receipts	Total receipts	Local slaughter
May, 1954	528,947	1,133,444	597,705
April, 1954	530,944	1,202,638	581,248
May, 1953	478,831	1,146,891	572,826
Jan.-May, 1954	2,848,870	5,686,900	2,902,955
Jan.-May, 1953	3,006,586	5,768,424	3,046,654
5-yr. av. (May 1949-53)	542,930	1,176,414	510,025

N. D. Governor, Beef Campaigner

North Dakota's governor, Norman Brunsdale, joined the state's beef promotion campaign by displaying the sticker, "Eat Beef - Watch Your Curves" just underneath his No. 1 license plate. The campaign is sponsored by the North Dakota Stockmen's Association.

INTERIOR IOWA, S. MINN.

Receipts of hogs and sheep at interior markets, as reported by the USDA:

	Hogs	Sheep	
June, 1954	\$30,500	110,700	
May, 1954	816,000	96,500	
June, 1953	893,000	88,100	

Mexico Sizing Up Cattle

For '55 Northward Trek

Cattlemen's organization in Northern Mexico, adjoining the U. S. border, are counting their export worthy cattle at the request of the Ministry of Agriculture to ascertain the exact number of head available for movement when shipment to north of the Rio Grande of live cattle resumes on January 1.

This census, the Ministry explained, will permit assigning quotas for export and servicing the Mexican market.

Government and cattlemen sources estimate that some 650,000 head can be shipped stateside during 1955. That will be around 100,000 more head than was the average annual export before the border was closed to this business because of the recent devastating hoof-mouth disease epidemic.

Cow Run Heavy at Denver

Receipts of livestock at the Denver market in recent weeks has been running heavy in cows, according to reports from the Denver yards. The number of cows are just about double that of a year ago, due mostly to liquidation of herds in Wyoming and Colorado drought areas. Receipts of stock cattle are about 30 to 40 per cent above last year, the report added. Light cows and heifers are meeting a narrow demand.

JUNE HOG-CORN RATIO

Hog and corn prices at Chicago and hog-corn price ratio for June:

	Barrows and gilts per 100 lbs.	Corn No. 3, yellow per lb.	Hog-corn price ratio
June, 1954	\$24.02	14.9
May, 1954	26.05	16.4
June, 1953	25.12	15.46

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PRODUCERS OF



MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT

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CHATTANOOGA, TENN. LAFAYETTE, IND.
CINCINNATI, OHIO LOUISVILLE, KY.
DAYTON, OHIO MONTGOMERY, ALA.
DETROIT, MICH. NASHVILLE, TENN.

OMAHA, NEBR. PAYNE, OHIO
SIOUX CITY, IOWA
SIOUX FALLS, S.D.
VALPARAISO, IND.

SERVICE
KENNETH-MURRAY
LIVESTOCK BUYING



VALLEY PRIDE PACKING CO., Inc., of Huntsville, Ala., is going "whole hog" in its cooperation with the campaign to encourage careful handling of livestock. The accompanying pictures show the message, "when livestock bruises everybody loses," that Valley Pride meat trucks advertise in their daily rounds of pork deliveries.

Cut-Ration Hogs Make Most Efficient Gains in Tests

Hogs fed at the rate of 85 per cent full feed made the most efficient gains in tests conducted at the University of Missouri Agricultural Experiment Station. L. F. Tribble, animal nutritionist at the school, in a report on the experiment, said that the tests were designed to study the effect of limited

feeding on the efficiency of production and carcass quality.

It was found, however, that the rate of gain was slightly less than for the lot of hogs on full feed and it took 20 days longer to bring them up to desired weight. Hogs from the 65 and 75 per cent ration lots produced undesirable carcasses, the report indicated. Hogs from the 85 per cent lot produced the biggest hams and loins.

SALABLE AND DRIVE-IN RECEIPTS AT 64 MARKETS

Total salable and driven-in receipts of livestock by classes during May, 1954, and 1953 at the 64 public markets.

TOTAL SALABLE RECEIPTS*

	May 1954	May 1953
Cattle	1,468,944	1,310,322
Cattle	1,468,944	1,353,557
Hogs	1,433,371	1,460,618
Sheep	528,947	478,881

TOTAL DRIVEN-IN RECEIPTS

	May 1954	May 1953
Cattle	1,435,856	1,310,322
Calves	334,742	306,671
Hogs	1,605,374	1,728,056
Sheep	584,984	528,210

*Do not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Drive-in receipts at 64 public markets constituted the following percentages of total May receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 81.0; calves, 85.5; hogs, 87.2; and sheep, 51.6. Percentages in 1953 were 78.4, 80.5, 85.1 and 46.1.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in June, 1954, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Receipts	27,149	6,856	5,520	42,741
Shipments	17,220	2,673	2,083	37,140
Local slaughter	9,929	4,183	3,437	5,003

The Case of the Unwanted Thumbprint

BY HOWE . . . THE WORLD'S CHILLER



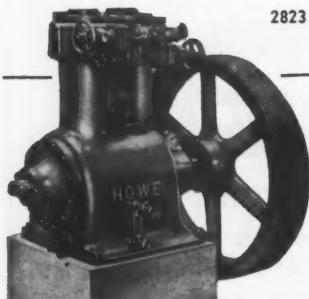
John Q. Packer studied his financial statement with dismay. "Could it mean that old 'Dirty Thumb' Obsolescence is here in my plant? Yes, there are his prints all over my profit sheet!"

Startled, "J.Q." called in the Howe "private eye". Quickly they found the culprit hiding in the obsolete, inefficient refrigeration system. The unseen losses had been robbing "J.Q" cold.

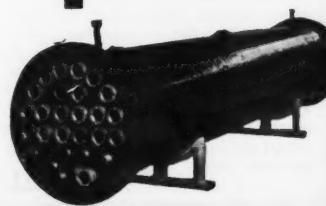
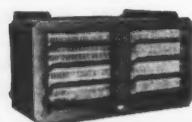
John Q. is purring like a kitten now! His new Howe equipment provides exact temperature and humidity at all times! It has cut risk of spoilage, assures better production, and keeps his products at profit peak. "The know-how of 42 years' specialization goes into those machines", said the private eye, hurrying to his next case.

HOWE ICE MACHINE CO.

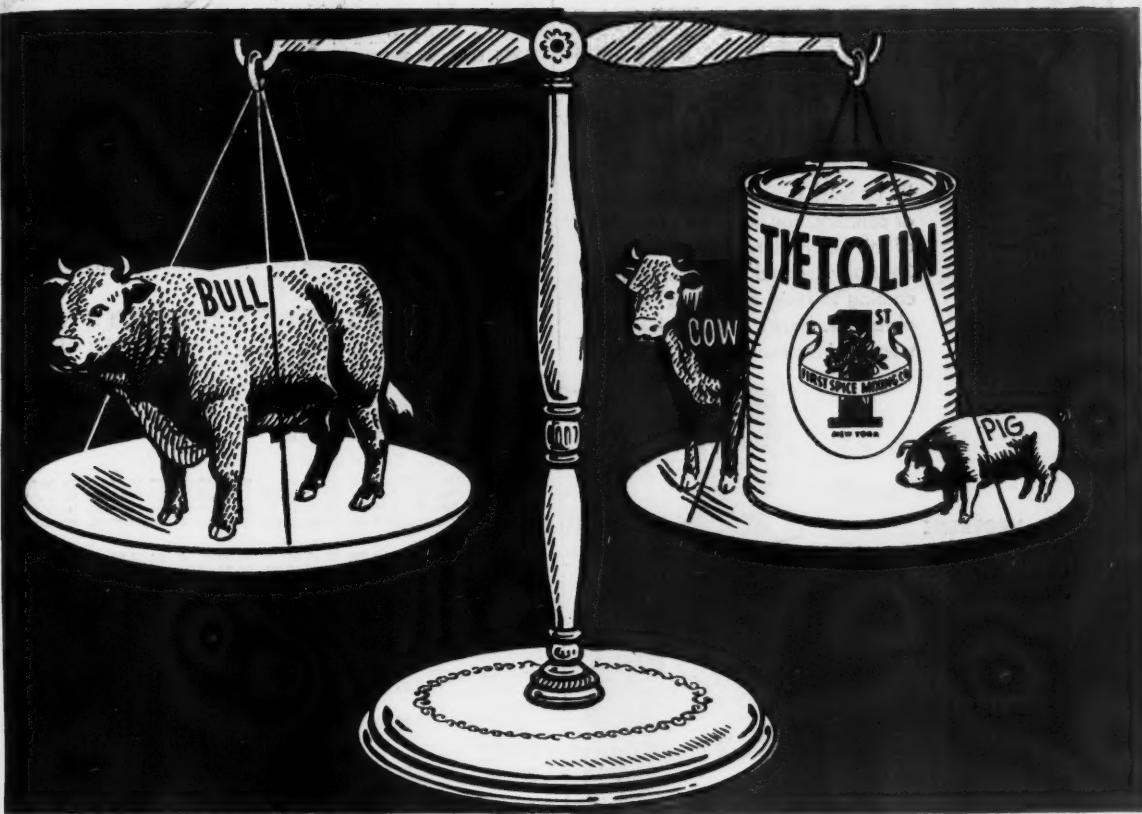
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CONSULT HOWE on all your refrigeration problems. Since 1912 manufacturers of ammonia compressors, condensers, fin coils, locker freezing units, air conditioning (cooling) equipment. Immediate delivery!



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Top sausagemakers have found the way to avoid record-high pork costs. They adjust their raw material formula freely with lower-priced ingredients such as jowls, beef trimmings and pork fat. Then they add TIETOLIN and get balanced binding power and quality performance. TIETOLIN gives their meat products smoother texture, greater uniformity, better taste and greater yield.

TIETOLIN contains no cereal, no gum, no starch. Fully approved for use in Fed-

erally inspected plants. You should know about TIETOLIN. It's an invaluable cost-cutting contribution to the art of sausage making today. Write for sample drum or Leaflet 73.

There is only one TIETOLIN and FIRST SPICE makes it!

We also make:

SEASOLIN, new color, freshness and flavor retainer.

VITAPHOS, new sausage emulsion homogenizer.

Complete line of seasonings and spices.



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U.S. NEOPRENE APRON

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- double-coated white Neoprene
- neck loop
- hemmed edges
- Size 33" x 45"
- Size 27" x 35" for women

BUTYLAC BOOT

- resists animal fats and oils
- deep-cleated anti-slip sole
- buff



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U. S. ROYAL RUBBER FOOTWEAR

UNITED STATES RUBBER COMPANY

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, July 13, were reported by the Agricultural Marketing Service, Livestock Division, as follows.

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:	120-140 lbs.	None rec.				
	140-160 lbs.	\$21.75-23.50	None rec.	None rec.	None rec.	None rec.
	160-180 lbs.	23.25-24.60	\$22.50-24.50	None rec.	\$20.00-23.50	\$22.50-23.00
	180-200 lbs.	24.25-24.75	24.00-24.85	\$23.25-23.75	23.00-24.25	23.00-24.00
	200-220 lbs.	24.50-24.75	24.00-24.85	23.25-23.75	23.00-24.25	22.50-23.75
	220-240 lbs.	24.00-24.75	23.50-24.75	23.25-23.75	23.00-24.25	22.50-23.75
	240-270 lbs.	23.00-24.25	22.00-24.00	21.50-22.25	20.50-24.00	20.25-23.00
	270-300 lbs.	21.00-23.25	20.50-22.50	None rec.	19.50-20.75	19.00-20.50
	300-330 lbs.	20.25-21.25	19.25-20.75	None rec.	17.00-19.75	17.00-19.50
	330-360 lbs.	None rec.	18.50-19.75	None rec.	17.00-19.75	15.50-18.00

MEDIUM:

160-220 lbs.	None rec.	None rec.	None rec.	16.00-22.75	None rec.
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SOWS:

Choice:	270-300 lbs.	19.00-19.50	19.00-20.25	18.50-19.00	19.50-20.50	20.00-20.50
	300-330 lbs.	19.00-19.50	19.75-19.50	18.25-19.00	18.50-19.75	19.00-20.00
	330-360 lbs.	18.00-19.25	17.50-19.25	17.00-18.25	17.00-18.75	17.50-18.50
	360-400 lbs.	17.00-18.25	16.50-18.00	16.50-17.25	16.00-17.25	16.00-17.50
	400-450 lbs.	16.00-17.25	15.75-16.75	16.00-16.50	15.25-16.75	14.00-16.50
	450-550 lbs.	14.25-16.25	14.75-16.00	14.50-16.00	14.75-15.50	14.00-16.50

MEDIUM:

250-500 lbs.	None rec.	None rec.	None rec.	14.50-19.50	None rec.
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SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:	700-900 lbs.	23.50-25.00	None rec.	23.00-25.00	23.00-24.00
	900-1100 lbs.	24.00-26.00	24.75-26.50	24.00-25.50	23.75-25.75
	1100-1300 lbs.	24.50-26.50	25.25-26.75	24.25-26.50	24.00-25.00
	1300-1500 lbs.	24.50-26.50	25.00-26.50	24.25-26.50	24.00-25.00

Choice:

700-900 lbs.	21.50-24.00	22.25-24.75	20.50-24.00	20.50-23.75	21.00-23.75
900-1100 lbs.	22.00-24.50	22.75-25.25	20.75-24.25	20.75-24.25	21.25-24.00
1100-1300 lbs.	22.50-24.50	23.00-25.25	21.25-24.25	21.50-24.50	21.75-24.00
1300-1500 lbs.	22.50-24.50	23.00-25.25	21.25-24.25	21.50-24.50	21.75-24.00

Good:

700-900 lbs.	18.00-22.00	18.25-22.75	17.50-20.75	18.50-20.50	17.50-21.25
900-1100 lbs.	18.50-22.50	18.75-23.00	18.25-21.25	19.00-21.25	18.00-21.75
1100-1300 lbs.	19.00-22.50	19.25-23.00	18.75-24.25	19.00-21.50	18.00-21.75

Commercial, all wts. . .

15.50-19.00	15.50-19.25	14.00-19.00	16.00-19.00	15.00-18.00
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Utility, all wts. . .

12.50-15.50	13.00-15.50	9.75-14.00	13.50-16.00	14.00-15.00
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HEIFERS:

Prime:	600-800 lbs.	23.25-24.50	None rec.	22.00-23.50	22.00-23.00
	800-1000 lbs.	23.50-24.50	23.75-24.75	22.50-23.75	22.50-23.50

Choice:

600-800 lbs.	21.00-23.50	21.50-23.75	18.50-22.50	19.00-22.25	19.75-22.00
800-1000 lbs.	21.00-23.50	22.00-24.00	19.25-22.50	19.50-22.50	20.25-22.50

Good:

500-700 lbs.	16.50-21.00	15.50-22.00	14.00-19.00	16.50-19.00	17.00-19.75
700-900 lbs.	17.00-21.00	17.00-22.25	15.00-19.00	16.50-19.50	17.00-20.25

Commercial, all wts. . .

13.00-17.00	13.50-17.50	11.25-15.00	13.00-16.50	14.50-17.00
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Utility, all wts. . .

10.50-13.00	10.50-14.00	9.00-11.50	10.50-13.00	13.00-14.50
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COWS:

Commercial, all wts. . .	12.00-13.50	12.00-13.50	9.75-12.00	11.25-12.75	12.00-13.00
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Utility:

all wts. . .	9.00-10.50	9.25-12.00	8.50-10.75	9.25-11.25	9.25-12.00
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Can. & cut.:

all wts. . .	6.50- 9.00	7.00-10.00	6.50- 8.50	7.00- 9.25	8.00- 9.50
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BULLS (Yrs. Excl.) All Weights:

Ch. & pr. . .	17.00-21.00	20.00-22.00	16.00-18.00	17.00-19.00	20.00-22.00
Com'l & gd. . .	11.00-17.00	16.00-20.00	11.00-16.00	12.00-17.00	16.00-20.00

CALVES (500 Lbs. Down):

Ch. & pr. . .	16.00-20.00	17.00-20.00	15.50-18.00	16.00-18.00	18.00-20.00
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Com'l & gd. . .

11.00-16.00	14.00-17.00	10.00-15.50	12.00-16.00	15.00-18.00
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SHEEP & LAMBS:

SPRING LAMBS:

Ch. & pr. . .	22.50-24.00	23.00-24.00	22.00-23.25	23.00-23.50	22.50-23.50
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Operator holds casing on nozzle and controls flow with the same hand.

The Casing Valve with the internal fulcrum lever.

Operator holds casing on nozzle and controls flow with the same hand.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE

Week	Cor.	Prev.	Week
July 10	1953		
Chicago	28,154	24,218	22,358
Kan. City	18,981	14,462	13,288
Omaha*	23,755	25,281	20,464
East St. L.	10,690	12,042	11,139
St. Joseph	10,741	12,441	8,555
Sioux City	13,872	10,134	10,037
Wichita*	3,569	3,998	5,039
New York & Jer. City	11,133	12,249	10,101
Oklahoma City	7,506	12,944	10,743
Cincinnati	4,475	4,364	3,457
Denver	9,886	16,653	11,646
St. Paul	15,200	15,194	13,274
Milwaukee	2,850	3,120	3,184
Total	160,314	170,100	143,285

HOGS

Chicago	27,599	24,162	24,509
Kan. City	8,329	9,427	8,151
Omaha*	18,498	23,867	23,017
East St. L.	12,764	13,208	13,441
St. Joseph	10,650	13,917	13,304
Sioux City	12,749	12,772	16,687
Wichita*	4,173	6,062	4,508
New York & Jer. City	32,406	37,323	32,154
Oklahoma City	7,379	8,952	5,802
Cincinnati	10,185	10,588	7,883
Denver	6,046	13,278	7,283
St. Paul	19,076	25,537	22,223
Milwaukee	3,150	3,662	3,812
Total	173,016	200,815	182,774

SHEEP

Chicago	4,150	2,989	3,901
Kan. City	6,450	6,440	5,350
Omaha*	8,795	10,284	8,755
East St. L.	6,084	6,807	6,701
St. Joseph	6,166	8,293	6,625
Sioux City	5,543	4,717	4,390
Wichita*	1,546	1,782	11,255
New York & Jer. City	41,340	47,517	45,382
Oklahoma City	2,507	3,105	3,937
Cincinnati	677	1,062	616
Denver	5,442	11,157	5,582
St. Paul	1,584	1,478	1,455
Milwaukee	542	621	612
Total	90,826	76,342	94,571

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended July 3:

Week	Same
Ended	wk.
July 3	Last
1954	Yr.

CATTLE

Western Canada	11,866	9,847
Eastern Canada	13,985	11,481
Total	25,851	21,328

HOGS

Western Canada	33,027	29,788
Eastern Canada	34,386	34,712
Total	67,413	64,500

All hog carcasses graded 73,895 70,109

SHEEP

Western Canada	1,078	1,024
Eastern Canada	2,572	2,740
Total	3,650	3,773

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended July 10:

Salable	131	276	18	48
Total (inc. directs)	5,594	4,133	14,084	20,413
Prev. wk.				
Salable	124	197	
Total (inc. directs)	6,130	4,399	15,519	14,124

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

Cattle	Calves	Hogs	Sheep
July 8	3,452	383	14,058
July 9	1,242	105	5,071
July 10	380	220	987
July 12	22,083	442	9,322
July 13	5,000	400	9,000
July 14	12,000	500	7,500

*Week so far ... 39,083 1,342 25,822 6,021

Wk. ago 41,200 1,168 26,829 3,007

Yr. ago 32,583 1,834 24,709 6,541

2 years

ago ... 34,161 1,197 36,000 7,316

Including 91 cattle, 1,166 hogs and 427 sheep direct to packers.

SHIPMENTS

Cattle	Calves	Hogs	Sheep
July 8	2,958	50	4,026
July 9	1,712	62	2,579
July 10	286	14	1,082
July 12	6,666	10	1,799
July 13	3,000	... 1,000	300
July 14	5,000	... 1,500	600

Week so far ... 14,666 10 2,500 900

Wk. ago 13,444 327 6,614 217

Yr. ago 11,744 226 5,760 34

2 years

ago ... 13,678 163 8,421 48

JULY RECEIPTS

Cattle	Calves	Hogs	Sheep
1954	90,008	66,279	
Calves	4,093	5,753	
Hogs	88,913	83,509	
Sheep	12,359	16,516	

JULY SHIPMENTS

Cattle	Calves	Hogs	Sheep
1954	90,008	66,279	
Cattle	36,603	32,080	
Hogs	25,409	19,711	
Sheep	1,461	540	

Total 173,016 200,815 182,774

Week 173,016 200,815 182,774

Prev. 173,016 200,815 182,774

Week 173,016 200,815 182,774

Year 173,016 200,815 182,774

2 years

ago ... 173,016 200,815 182,774

ogs Sheep
301 3,566
216 2,424
334 285
...
839 315
290 6,570

ogs Sheep
... 309
...
...
937 3,162
278 3,471

ogs Sheep
616 484
...
... 475
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480 625
654 ...
730 1,584

ogs Sheep
717 3,067
858 3,571
152 ...
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727 6,638

CHASES
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RECT

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9.50@22.00
1.50@23.00
9.60@22.75
8.40@21.00

8.00@19.25
4.25@16.75

receipts
follows
partment

Last week
actual
35,000
30,000
29,500
Holiday
29,000
34,000

E
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Wednesday,
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None rec.
9.50@24.00
1.50@25.00 only
21.00@22.50
18.00 only
11.00@12.50
7.50@11.00
None rec.
13.50@15.50

20.00@21.00
17.00@20.00
13.00@17.00
9.00@11.00

25.00@26.00
18.00 only
20.00 only

VISIONER

GREAT LAKES PICKLE COMPANY

announces

Immediate Shipment of Custom Made

DICED SWEET PICKLES

made EXCLUSIVELY for the Meat Packing Industry.

- Naturally Beautiful Green Color.
- Immediate Delivery at All Times.
- A Guaranteed Wet Drained Weight.
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- Loaves, Souse, & Other Specialties.

The only pickle company in the world devoting entire production to the meat packing industry. Manufactured and sold to you by men who know meat products, and experienced in the meat industry.

These are Great Lakes' own farm grown pickles. Processed under rigid production standards for use in the meat industry only. We do not give you a by-product of other pickled products. We eliminate for you seeds, stems, and other foreign matter.

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Send Inquiries to
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2344 East 71st Street
Chicago 49, Illinois

CLASSIFIED ADVERTISING

BARLIANT'S

HELP WANTED

SAUSAGE FOREMAN or SUPERINTENDENT

One qualified man 5-10 years' experience including supervision of processing and packaging pressed ham and other luncheon leaves. Salary open. Location northern New Jersey. W-282, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN

Wanted by a reputable sausage manufacturer in the east. Must be able to make a full line of quality products. Must be honest, sober and a reliable man. State past experience. Submit references of past employment. Excellent opportunity for right man. W-291, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

MANUFACTURERS' REPRESENTATIVE

To sell specialized sheet metal equipment for meat packing industry. Exclusive territorial rights. Commission basis. State experience. Write to W-292, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MAINTENANCE FOREMAN: Experienced in all phases of packing house repair, power and refrigeration, southeast location. Permanent position. Write full particulars, age, experience, salary requirements to Box W-294, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN: Middle west territory. State experience in first letter. W-284, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

2 cage gas fired Jourdan Cooker.....\$750.00
Atmos Smoke Maker complete with blower.....\$350.00
1-Sets gas burners complete with all controls.....\$350.00
F.O.B. our plant. Each item is in excellent condition. PROVO PACKING Company, 3268 Monroe St., Toledo, Ohio.

ANDERSON EXPELLERS
All Models. Rebuilt, guaranteed.
We Lease Expellers.
PITTOCK & ASSOCIATES, Glen Riddle, Penna.

SILENT CUTTER: Buffalo No. 27-B, 5 H.P. motor, in excellent condition. Perfect for small plant just starting up or large plant experimental kitchen. F.O.B. Georgia, FS-304, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Practically new DeKalb refrigerated body—14 feet long—new automatic Thermo-King unit. Will sacrifice \$1000 to move now. JAY SHEAFOR, Jr., Richland Center, Wisconsin, Phone 27F3.

USED: Buffalo silent cutter, 300 pound capacity. Good condition. Price \$400. BOEPPEL SAUSAGE COMPANY, 600 Millbury St., Worcester, Mass.

LARD DRUMS: New seamless all galvanized 400 lb. lard drums with lid, 14 gauge. Never used. Manufactured by Pressed Steel Tank Company. Write to FS-287, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HYDRAULIC PRESS: Marolf 300 ton press with steam pump, \$1250.00 FOB AMERICAN BY-PRODUCTS CO., P.O. Box 5215, Tulsa 16, Oklahoma.

EQUIPMENT WANTED

WANTED TO BUY

#711 ANCO STAINLESS STEEL HAM RETAINERS, #1 size—11 x 6 x 5½. Used and in good condition.

WILL SELL

STAINLESS HAM RETAINERS, Size—10 x 5 x 6, and 11 x 5 x 6. These are all in No. 1 condition.

THE SUGARDALE PROVISION COMPANY
1018 McKinley Ave., S.W. Canton, Ohio

WANTED: Two 10,000 lb. jacketed head late model cookers. One barrel washer. One 16 ft. Peck cutter and washer. TEXAS RENDERING CO., P.O. Box 1162, Bastrop, Texas.

MISCELLANEOUS

DEHYDRATION PLANT

Open time available on spray and tray drying equipment, suitable for contract, custom or experimental drying of foods or chemicals. FS-303, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PHILADELPHIA FOOD BROKER: selling grocery wholesalers and chain stores, desires additional lines. W-302, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

AUCTION

Complete Modern Sausage Mfr.,
10,000 Sq. Ft. — One Story

MEAT PLANT
Slaughtering - Rendering - Manufacturing
Real Estate & Equipment

"RAINBOW FARMS"

George Hilgenberg
Richboro, Penna.

Slaughter House, Manufacturing Plant, Fully Equipped, Wholesale and Retail Store together with two story frame house and five acres in fabulous Bucks County, Penna. To be sold at auction regardless of sacrifice, as entirely or piece by piece.

2 P.M. (DST) Wed., August 25, '54
on the premises

Complete and modern four refrigerator room plant for slaughtering, manufacturing and rendering. Cattle & Hog pens. Fenced and divided. Main building concrete block and brick with cement floors. Tile roof. Oil fired steam boilers, 10,000 Sq. Ft. One story. All machinery modern & in excellent condition. Brochure upon request. Inspection 1 to 4 P.M., Sunday, August 15th.

Auctioneer

RAYMOND A. MCPHERSON, INC.
136 N. 20th St. Phila., Pa. RI. 6-1813

FOR SALE OR LEASE: Small modern plant in northwest Washington 150 miles from Seattle. Large floor, smoke kitchen, two ovens, two smoke houses, building 30 x 75 feet, five room dwelling, 18 acres land, good farming area, 25,000 population. No other plant within a radius of 150 miles. FS-305, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE OR LEASE: In west Texas. Medium capacity modern cattle and hog plant. Has been in continuous operation for many years. Equipment and plant in first class condition. FS-295, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT MARKET: Facilities for sale. With sausage making and killing facilities. Excellent opportunity for wholesale sausage route. \$15,000.00. Includes building 30' x 60' and small modern home. Terms. WM. LONGENECKER, Route 3, Angola, Indiana.

BUSINESS OPPORTUNITIES

FOR SALE OR LEASE: Meat processing and smoking plant located in Los Angeles, Cal., doing over \$100,000 dollars yearly. Fully equipped, capable of doing 3 times present volume. Estab. 25 years, catering to independent and chain markets. Ry. Siding to plant. Owner wishes to retire or will consider partnership if relieved of some responsibility.

FS-296, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

HOG • CATTLE • SHEEP
SAUSAGE CASINGS
ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENSEN
407 SO. DEARBORN ST., CHICAGO 5, ILL.

BARLIANT'S

WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly

Kill Floor

6947—**BEEF HOIST:** Le Feili, mdl. #1005-10, double action type, with 30' chain, 2000# cap., 68 fpm., 5 hp. gear head mtr., New, never-used \$850.00

7382—**FRICUTON DROPER:** Boss #422, New, never-used 550.00

6946—**LANDER:** Dupper #100, New, never-used 225.00

7411—**HOG DEHAIRER:** Babcock Griste, #2502 450.00

7395—**HOG & SHEEP CASING CLEANER:** Boss #158, 2 HP. mtr. 375.00

7287—**UTILITY & VEAL SPLITTING SAWS:** (2) Best & Donovan, ¾ HP. mtr. ea. 325.00

7289—**VEAL SAW:** (2) Best & Donovan, ser. #S1128, type M-1, single ph. mtr. ea. 175.00

6360—**CLEAVERS:** (97) New, Simmonds, Warden, White #91, 13" blade ea. 5.00

Sausage Equipment

7386—**Slicer:** U.S. HD. #3, ser. #HP-3-301, stainless steel shingling conv. with metal stand \$1750.00

7306—**SILENT CUTTER:** Buffalo #60, less mtr. 1475.00

7243—**SILENT CUTTER:** Buffalo #38-B, 15 H.P. mtr. & extra knives, reconditioned, new 1050.00

7316—**VIENNA SAUSAGE CUTTERS:** Anco #268 (2) with drives & mtrs. ea. 1175.00

7296—**GRINDER:** Buffalo #78BG, with 40 H.P. mtr. & str., excel. cond. 1250.00

7019—**GRINDER:** Anco #521-56, with 7½ HP. mtr. & str. 525.00

7295—**STUFFER:** Globe #390, 400# cap. 850.00

6378—**STUFFER:** Randall #490 #, excel. cond. 775.00

7156—**DUAL STUFFER ATTACHMENT:** Buffalo, for cont. stuffing by 2 stuffers, like new cond. 225.00

7297—**MIXER:** Boss #25, 750# cap., new stainless steel hopper, 7½ HP. mtr., recond. ea. 900.00

6810—**FROZEN MEAT SLICER:** (2) 475.00

6535—**REVOLVING OVEN:** Bakelite portable, 60 loaf cap., thermostat controls, ¼ HP. mtr. 400.00

7340—**SMOKEHOUSE:** Griffith portable 375.00

7380—**STAINLESS MOLD:** (50) Anco #711-20, stainless steel, 5" x 5" x 12", like new cond. with new Tension springs & new ratchet covers ea. 12.00

7004—**HOY MOULD:** (200) stainless steel, like new cond. 11.50

150—Pear shaped #P-16 ea. 11.50

50—Square 16-18" cap. #16 ea. 11.50

6618—**HOY MOULD:** (344) Globe #66S, stainless steel, with pressure ratchet type covers, excel. cond. ea. 6.75

7244—**HOY LOAF MOULD:** (178) Globe #5-S, ends, New, never-used ea. 4.50

7392—**SMOKESTICKS:** (Approx. 1400) triangular, extruded alum., 1½" x 47" long....ea. .50

Rendering & Lard

7157—**HYDRAULIC PRESS:** 500 ton, with 10 x 1 x 12 Burnham Simplex Union Pump, recond. \$4500.00

7275—**COOKER:** Anco #490, 10" x 10" jacketed, 25 H.P. mtr. 2750.00

7155—**COOKER:** Boss, 4' x 7', cast iron heads, roller chain drive, 7½ HP. mtr. with 5' x 6' x 28" Cracking Pan 1650.00

7414—**COOKER:** Jordan, steel heads 4'6" x 7', 15 H.P. mtr. & Cracking Pan 800.00

7278—**HOG:** Diamond, 15" x 18" opening, 40 H.P. mtr. & str. with steel base, 2 extra knives 2450.00

Miscellaneous

7383—**STEAM JACKETED KETTLES:** All stainless steel clad with exceptions noted, with binged covers, pop-off and draw valves. Excellent condition, cleaned, painted, tested for 40° operating pressure. Most of the Kettles made by Gross, Lee, etc. Standard 2/3 jacketed. All kettles located in Chicago: 10-125 gal. @ \$285.00 each; 1-100 gal. @ \$245.00; 13-80 gal. all stainless steel inside and out @ \$295.00 each; 31-36 gal. @ \$195.00 each; 17-60 gal. @ \$145.00 each; 3-40 gal. @ \$115.00 each; 2-30 gal. @ \$75.00 each; 3-30 gal. @ \$100.00 each, new in original crates; 1-20 gal. @ \$115.00, all stainless steel.

7388—**ELECTRIC MOTORS:** Quantity of New, never-used, 15 HP. 3 ph. 60 cy. 220/440 volts, 1160 rpm; Also 20 HP. 1735 rpm. Priced less than cost of overhauling old motors.

All items subject to prior sale & confirmation.

WRITE FOR FULL PARTICULARS

DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)

U. S. Yards, Chicago 9, Ill.

Cliffside 4-6900

BARLIANT & CO.

• New, Used & Rebuilt Equipment

• Liquidators and Appraisers

SOAK 'EM



All hems are completely blocked and filled to prevent accumulation of grease or dirt — no cracks or crevices.

SCRUB 'EM



Frog Brand aprons are built to "take it" and come clean again and again, whether you use stiff brushes, hot water, strong soaps or detergents.

Smooth, hide-like toughness resists wear and guards against destructive snags. Exclusive saturation-coating process completely bonds Sawyer Neoprene Latex right through the top quality base fabrics. Absolutely will not peel.

**THEY STILL
LAST
LONGER**

"FROG" BRAND
APRONS by



54-40 apron with patch

54-30 apron without patch

SEND FOR FREE

The H. M. Sawyer & Son Co.
16 Thorndike Street
Cambridge, Massachusetts

Gentlemen:
Please mail catalog and refer me to my nearest
jobber.

Name _____
Company _____
Street _____
City & State _____

APRON FOLDER Today



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in this issue of THE NATIONAL PROVISIONER

Air-Way Pump & Equip. Co.	58
Allbright-Nell Co.	Third Cover
Aluminum Cooking Utensil Co.	21
Atmos Corporation	6
Barlant and Company	63
Bemis Bro. Bag Co.	29
Carrier Corporation	8
Champion Bag Company	53
Cincinnati Butchers' Supply Co., The	9
Cleveland Cotton Products Co.	52
Cudahy Brothers Company	54
Daniels Manufacturing Company	5
Dodge & Olcott, Inc.	32
Dupps Company, The	31
Exact Weight Scale Company	45
Fearn Foods, Inc.	First Cover
First Spice Mixing Co., Inc.	57
Gair, Robert, Company	25
Girdler Corporation, The	16
Globe Company, The	40
Great Lakes Pickle Co.	61
Great Lakes Stamp & Mfg. Co.	24
Griffith Laboratories, Inc., The	3
Heller, B., & Co.	7
Hoffman-LaRoche Inc.	39
Howe Ice Machine Company	56
Hygrade Food Products Corp.	42
International Salt Company, Inc.	23
Kahn's, E., Sons Co., The	48
Kennett-Murray Livestock Buying Service	55
Kneip, E. W., Inc.	59
Koch Supplies	47
Koppers Company, Inc.	20
Marathon Corporation	34, 35
Mayer, H. J., & Sons Co., Inc.	51
Merck & Co., Inc.	44
Milprint, Inc.	15
Morrell, John & Co.	42
Popper, Wm. C., & Co.	30
Preservaline Manufacturing Company	26
Rath Packing Co.	53
Reynolds Electric Company	48
Sawyer, H. M., & Son Co., The	64
Schluderberg, Wm.-T. J., Kurdle Co.	55
Smith's, John E., Sons Company	Second Cover
Southwestern Engineering Co.	52
Spector Motor Service, Inc.	4
Standard Casing Co., Inc.	46
Superior Packing Co.	46
Sutherland Paper Company	Fourth Cover
Union Steel Products Co.	37
United States Rubber Company	58
Visking Corporation	10
Warner-Jenkinson Mfg. Co.	46
West Carrollton Parchment Company	49
Western Waxed Paper Division, Crown	
Zellerbach Corporation	43
White Motor Company, The	19
Wilson & Co., Inc.	50
Wisconsin Pickle Products Co.	52

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R S

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.....58

1 Cover

.....21

.....6

.....63

.....29

.....8

.....53

.....9

.....52

.....54

.....5

.....32

.....31

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.....57

.....25

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.....40

.....61

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.....42

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